

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 87

SEPTEMBER 17, 1932

Number 12



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That is what sausage experts say in recommending the latest improved

"BUFFALO" Mixer

Here is the opinion of an experienced, successful sausage maker on the subject of mixing. He says:

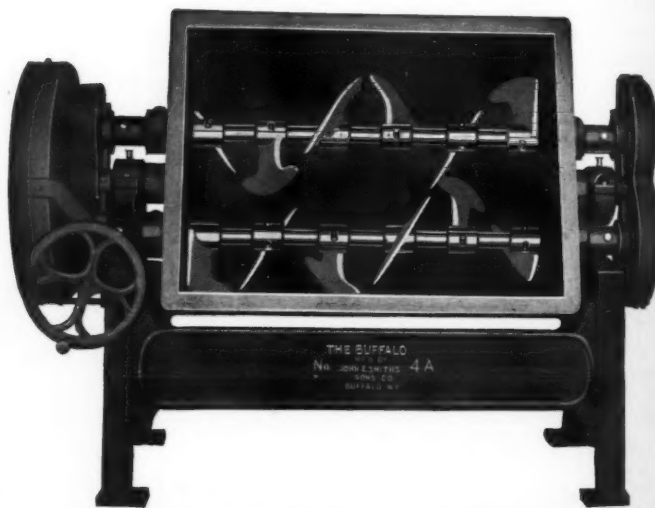
"Many sausage makers make the error of thinking that the cutting machine also takes the place of a mixer. This is a very mistaken idea.

"Cutting and mixing are two different and separate operations.

"In every sausage kitchen there must be a mixer. When the meat comes out of the cutter, it must go immediately through the mixer and be mixed thoroughly."

"BUFFALO" Mixers are made in 5 sizes. Center tilting hopper. Silent chain drive.

THE principle of thoroughly mixing sausage meat in a machine like the **"BUFFALO" Mixer** is established with the most successful manufacturers of **quality sausage**. They have found that this machine, with its scientifically arranged paddles, gives the proper **kneading action**, which insures a **tasty, uniformly seasoned product**.



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Manufacturers of "BUFFALO" Silent Cutters, Grinders, Mixers, Stuffers, Casing Pullers, Bacon Slicers and Fat Cutters

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

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SEPTEMBER 17, 1932

Chicago and New York

Simplifying the Meat Defrosting Process

*Inexpensive Equipment Speeds Up Operations
Cuts Costs and Minimizes Danger of Spoilage*

Saving of 50 per cent in the labor cost of defrosting bellies would look mighty good at this time to a great many packers.

This saving might be made in many plants with a relatively small outlay for equipment.

At the same time some saving in shrink can be made, possibility of damage by spoilage can be reduced, and better color and general appearance given to defrosted meats.

These results are claimed for a new defrosting device in which all factors entering into the defrosting operation are controlled closely.

Smith and Jones (see note), those enterprising operators whose discussions on practical methods and equipment have been reported from time to time by THE NATIONAL PROVISIONER, are planning to get the benefits this new defrosting device will deliver.

Dick Jones, the practical operating man of the combination, is describing to his partner, Tom Smith, how this defrosting machine is constructed and operated, and outlining its advantages.

NOTE—A meat plant operating executive, well-known as a resourceful expert, puts his ideas and the results of his experience into the mouths of these two mythical packinghouse partners, Smith and Jones.

This article is the tenth in the series. Previous discussions appeared in THE NATIONAL PROVISIONER pages as follows: Hog killing and cutting, Nov. 23, 1929; 24-hour chill, March 27, 1930; location of departments, May 17, 1930; hog head processing, July 19, 1930; side sprays in coolers, Nov. 8, 1930; sales cooler refrigeration, March 28, 1931; brine leaching vats, May 16, 1931; improved catch basins, January 9, 1931; molding bacon to be sliced, June 18, 1932.

Defrosting Frozen Meats

By Howard M. Wilson.

Dick Jones, the superintendent, is just entering the office of the manager, Tom Smith, to go over the plans of the day, as per their usual custom.

"Good morning, Dick!"

"Good morning, Tom! I have a new idea I want to go over with you this morning."

"All right, Dick, let's have it."

"It's about defrosting meats. You know what a mess we have every time we take meats from the freezer to put in cure. We have no facilities for this express purpose, and as a consequence product is handled in a very haphazard and expensive manner in all kinds of out-of-the-way places.

"Usually we get by by spreading the

product all over the cellars—in the aisles, on top of vats, and in every corner where we can find a little available space. If we don't have too much at one time we can handle it in this manner fairly well.

"It takes at least 48 hours to defrost thoroughly in cellar temperatures. The cuts must be spread out singly, and a carload of bellies covers a lot of space when spread out one layer deep. If we have a hurry-up job, or more meat than we can spread out at one time, we resort to other methods. Among these are spreading on racks in a high temperature room or placing in vats and covering with water at 90 degs. Fahr. to start with. These vats should be located in rooms with a temperature of 50 degs. or lower.

Shrink Losses in Air Defrosting.

"Of the two latter methods I prefer the use of warm water in vats. This brings out the product more nearly in its natural condition than the air drying process of defrosting in an atmosphere of 70 to 90 degs.

"When meats are defrosted by high air temperatures there is considerable drying out of the surfaces and loss of color. In addition there is leakage of the juices and consequent loss of weight. This method usually takes at least 12 hours and requires very close supervision to avoid spoilage of the product at the surface.

"I have seen bellies, for instance, that were slimy and sour on the outside edges which still had ice in the center. This condition usually arises when one attempts to defrost bellies in bundles. As a matter of fact, it pays big divi-

Reduce Meat Defrosting Costs

Here is what a comparatively small investment in modern meat defrosting equipment will return:

Reduce shrink during defrosting.
Cut time required to defrost.
Reduce amount of space required.
Keep defrosting process under close control during entire period of operation.

Lessen materially amount of handling and trucking required.

Make it possible to efficiently adjust defrosting to subsequent processing operations.

Improve quality of hams, butts, bellies, etc., by speeding up defrosting operation.

Lessen danger of damage to and spoilage of cuts.

Cut labor costs at least 50 per cent.

tends to use labor to separate the bundles into single pieces before attempting to defrost by any method. The same is true of hams, picnics, etc., when defrosted by high temperature air—slimy on the outside with frost in the center.

Defrosting in Water Saves Time.

"When defrosting in vats in water of 90 degs. and in a room temperature of 50 degs. it is possible to thaw out bellies singly in from 4 to 5 hours with temperatures of about 35 to 40 degs. When desired the water can be drawn off after one hour and the bellies left in the vats over night. They will be defrosted properly the next morning. Hams, picnics, and butts can be handled in the same manner, and thaw completely in a 24-hour cycle, the time taken, of course, varying with the size of the cuts.

"From long experience with all these old methods I long ago decided that the water or weak brine method is the safest, and gives the best results. They

be done with it? A very efficient way of defrosting is in temperature controlled water, or weak brine as preferred by some. And I might add that with this new method of defrosting the operation is so fast and well controlled that the use of brine is uncalled for, at least in the case of bellies. On hams the addition of a little salt is a good thing.

"Our problem is to defrost a large quantity of meat in a small fixed space properly located adjacent to our curing space, so that defrosting and curing may be performed with the minimum of effort. The device I propose to use is sketched out here. The tank is 50 ft. long by 6 ft. wide and 3 ft. deep. It has a divider in the center, making two channels 3 ft. by 3 ft. by 46 ft., or one channel 92 ft. long.

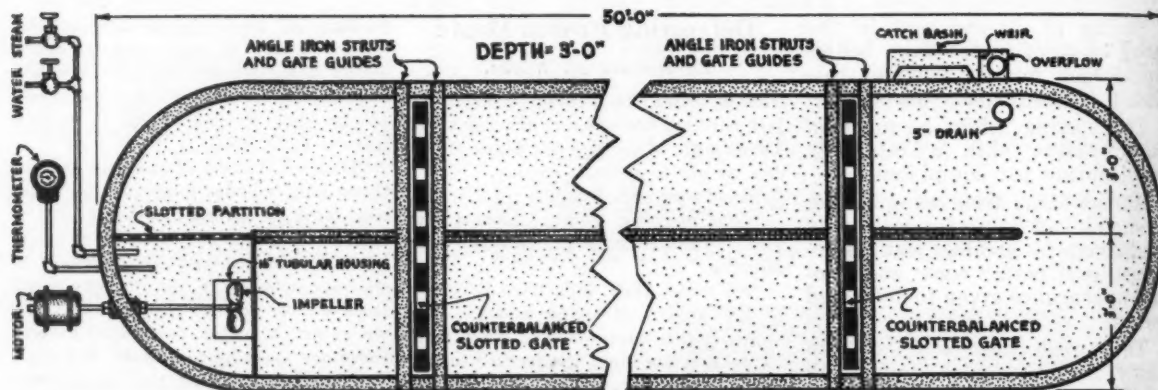
"This tank may be constructed of $\frac{1}{4}$ -in. boiler plate. Details of construction can be taken care of by the boiler maker or a sheet metal concern. Water is circulated by a 16-in. impeller and motor assembly of the conventional type

tank at the maximum water level. A small box with an underflow weir may be used as a small catch basin to retain any loose fat.

"This tank should be located in the cellar as near as possible to the place where products are to be cured. At no time will it be necessary to use water warmer than 60 degs. It has been found in practice that this has no perceptible effect on the cellar temperatures. The gates are slatted affairs and form the necessary partitions to keep the averages or kinds separate when handling small lots. Defrosting in this tank becomes practically a continuous process after the first pieces are sufficiently defrosted. One crew can remove defrosted product, while another is placing the frozen product in the tank, that is in when defrosting bellies, the lighter averages of which can be defrosted in 25 to 30 minutes.

Cost Is Small.

"A tank of the dimensions I have sketched will have a capacity of ap-



LARGE DEFROSTING CAPACITY SECURED IN RELATIVELY SMALL FLOOR SPACE.

Definite and worthwhile economies have been obtained by defrosting meats in tanks of this general design, among which are a saving in labor, shrink and floor space. A tank of this size has a defrosting capacity of close to 100,000 lbs. of meat a day. In constructing this defroster the size can be made to suit a particular plant's needs.

bring out the meats more nearly with their natural color and with less shrink."

"I think you are right, Dick, in that conclusion. I have seen you defrosting meats all over the place, and I suspect that on occasions when you had a particularly large assignment you felt like taking them up on the roof or out in the yard. But this is old stuff; I thought you said you had something new."

Defrosting Tank of New Design.

"I have, Tom. I was only refreshing your memory on the methods we have used in the past. It is said that by defrosting in an extremely high humidity (fully saturated air) splendid results in appearance and shrink can be secured. But that kind of a defrosting layout costs considerable money. And if moisture saturated air is good for defrosting, why not use water and

used for ice tank brine circulation.

Operations Closely Controlled.

"The impeller is set in a circular housing. This partition, together with the grating, form the water heating and temperature control compartment, the grating being necessary to keep any cuts of meat from becoming entangled with the impeller. With the proper arrangement of steam and water valves and a good recording thermometer, the operator charged with the responsibility of defrosting has close control of the situation.

"There are some advantages in having a variable speed motor on the impeller, but this is not essential to obtain satisfactory results. The outlet line to the sewer is 5 in. in diameter for quickly emptying the tank. An overflow is provided by cutting a slot 3 in. deep and 30 in. long in the side of the

proximately 12,000 to 15,000 lbs. of bellies per hour. Smaller tanks can be built to handle smaller volume. A layout similar to this should not cost over \$1,000 to \$1,200. Smaller ones, of course, would cost less.

"Heavier averages can be defrosted in less than one hour. Therefore, it is possible to take from the tank an average of 12,000 lbs. an hour, or 96,000 lbs. in an eight-hour day. In order to make the quick defrosting possible it is, of course, necessary that the bellies be placed in the tanks singly, not in bundles.

"The customary way to put bellies away in the freezer is to place them in bundles of 4 or 5 wrapped in paper to prevent freezer burn. It is considered the better plan to keep the skin side out to save the color on the lean surface, so

(Continued on page 31.)

Meat Displays in Branch House Are Valuable in Building Volume

One of the problems of the packer salesman is to induce his customers to make generous use of dealer helps and store merchandising aids produced by his company.

These may range from a simple wall or counter cards to rather elaborate window displays. Their purpose is to sell more meat products, but they can't do this if they are not used.

And when the retailer fails to make use of material sent him not only are potential sales lost, but there is a total waste of the material cost.

The retailer's failure to make best use of these store-selling aids is not so much because he does not realize the help they can be to him, but because he does not give as much time as he might in many cases, to decoration and display.

Proper Use of Material.

He also complains that too much of this sort of material is sent to him. Every packer with whom he deals urges him to use his particular displays. It is impossible to use all of them, the dealer says. The best he can do is to pick out that which serves his needs best and discard the remainder.

This is only one reason why packers have been giving more than usual attention to these dealer helps. The more attractive they can be made the better are the chances they will be used.

Where considerable numbers of dealers visit a plant or branch house the packer can do much toward teaching them the value of store advertising matter by using it to build displays where these retailers will see them.

If a display impresses them, they cannot but realize that it will have a similar effect on their customers. And it very often happens that an especially attractive display will result in many requests for material to build a similar display in stores.

Display in a Branch House.

The John P. Squire Company, Boston packers who specialize in pork products, are firm believers in the theory that displays attractively and artistically arranged are just as important for the wholesaler as for the retailer.

In planning their new wholesale store recently opened at 11 South Market st., Boston, in the heart of the Faneuil Hall market district, they have placed special emphasis on this point. A large

window facing the street has been provided for window displays. Order desks have been built so that space on them is available for displays. Even the delivery room and the bundle desk are provided with displays.

One of the most unique places for a display is the meat cooler, and it is in here that a most effective display has been built.

"There are several reasons why we have stressed display facilities in our new quarters," states manager F. B. Kimball. "In the first place artistic displays make for attractive surroundings. An attractive looking store is just as much an asset to us as it is to the retailer, perhaps more so.

Displays Encourage Sales.

"With the attractive packaging of pork products so much in vogue we feel that these new innovations must be shown to their fullest possible advantage. We must sell the retailer the idea that these attractive wrappings are distinct advantages to him, and the best way to do that is to let him see for himself.

"John P. Squire Co. has a large assortment of advertising material, better known, perhaps, as 'dealer helps.' We continually seek to encourage our customers to use this material. By using it ourselves in our store we are able to convince the retailer that he should

use it, and further, how he should use it.

"The duty of every packer salesman is to sell more merchandise. In doing this he must not overstock the dealer, but it is the salesman's task to convince him that he should feature more of our products, thereby securing a faster turnover.

"I consider a display one of our best salesman, silent to be sure, but mighty effective for all that. It assists materially in selling our products."

That is the why of their display program. Now for the how.

Packages in Window Display.

One of the most important avenues of display is the window. Facing the street, it attracts attention and serves the double purpose not only of interesting the store's customers, but also the retailers' customers who pass by.

As this window is not refrigerated a display of the actual products in the summer is not possible. Due, however, to the exceptionally fine work done in packaging it is unnecessary to display the meats, the packages themselves suffice. It would be difficult indeed to determine by mere observation whether the packages were full or empty.

Through the window displays Mr. Kimball has the opportunity to show dealers exactly how Squires advertising material can be used most effectively, and it sells them the idea of using the same materials in their own stores.

The main order desk, to the left of the entrance, is so arranged that its top permits the display of such products as



SELLING THE RETAILER THROUGH WINDOW DISPLAYS.

Show window, neatly decorated with the company's products, in the branch house of John P. Squire Company, Boston, Mass. Displays in windows, in sales rooms and in coolers, this company has found, stimulate sales and encourage dealers to give more thought and attention to decoration and displays in their stores. F. B. Kimball, manager of the branch, is second from the left in the picture.

are sold in small tins or glass jars. Arrayed along the top in attractive manner they are a constant reminder to the customer as he gives his order. Use Order Desk and Wrapping Table.

With the aid of more dealer helps and empty packages another attractive display has been built on the wrapping table itself. It is on the end and does not interfere in the slightest with the work going on there.

Mr. Kimball has noted that many of the customers stand around near this table waiting for their orders to be put up or assembled, and the display is therefore placed in a most strategic position.

A large high desk, the sort that one can stand up to when writing, is located near the main order desk. This is for the use of customers if they desire to write out an order or make any notes. The desk itself is rather unique, for beneath its top—made of glass—is a space which permits the display of merchandise, thus giving the customer another look at company's various products while he is writing.

Other displays are found in various corners from time to time. These too are made of dealer help material. While the customer is waiting for his order to be filled they give further opportunity to show him this material in actual use.

Cooler Display is Effective.

The most attractive display is found in the cooler. In the lefthand corner nearest the door has been placed a long narrow table. Its legs are completely covered by red crepe paper and its top with white. In the background, on a framework from the table top to the ceiling, are long twisted red and white streamers. Against the grey of the cooler these decorations are most attractive.

On this table are placed the various pork products in their wrappers, but the wrappers and packages are removed sufficiently to show the products contained therein. The many colored wrappings against the background of red and white form an ideal setting for the meats.

To further emphasize the more unusual products small white cards with black lettering give the proper name to each one.

All of the products contained in the cooler are well arranged in their respective places in neat orderly rows, greatly enhancing the general attractiveness of the whole decorative scene.

Mr. Kimball has found that at least three-fourths of the customers invariably desire to enter the cooler and look around for themselves, hence the display in this location.

The displays serve another purpose.

Each week certain products are featured. With these displays in full use these products may be emphasized further to the customers. And they assist the salesmen considerably to reach their quotas.

GERMAN OIL AND FAT TRADE.

In spite of material changes in trade in the various classes of oils and fats concerned, the net result of the foreign trade of Germany in oils and fats during the first six months of 1932 was a reduction of only around 5,000 metric tons as compared with the first half of 1931, according to the U. S. Department of Commerce. Net trade as a whole was practically up to the average of the past three years and showed little or no effects of the depression. This was probably due to the fact that prices of oilseeds, fats and oils were exceedingly low and that they are regarded in Germany as among the most essential foodstuffs for the maintenance of life and health.

Net imports of oils and fats, including imports of oilseeds figured in terms of oil, totaled about 501,800 metric tons, as compared with about 506,800 tons during the first six months of 1931 and with an annual average of approximately one million tons in each of the years 1929 and 1930 and of about 950,000 tons in 1931.

Imports of vegetable oils and butter gave way to fish oils and other animal

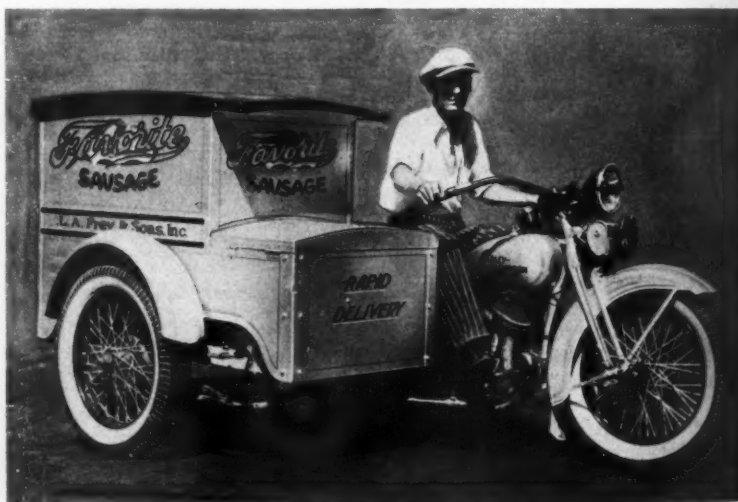
fats as shown in the table following:

	GERMAN OILS AND FATS IMPORTS AND EXPORTS.			
	—Imports—		—Exports—	
	1931.	1932.	1931.	1932.
	Metric Tons.			
Vegetable oils	388,938	328,887	69,406	32,842
Fish oil	88,432	108,970	6,139	7,789
Animal fats	60,120	70,024	1,375	804
Butter	46,532	35,405	65	65
Total	584,022	543,286	77,185	41,500

The causes for the marked changes which have been noted in the foreign trade in the four important classes of oils and fats are to be found principally in the movement which has taken place within the past year toward the purchase of lower priced commodities and to changes in the prices of the several classes of fats as a whole.

The long continued depression has reduced the buying power of the German public to a point where advantage must be taken of every opportunity to reduce the cost of foodstuffs manufactured for its consumption.

This tendency explains, to a large extent, the general shift in the import from vegetable oils and butter to fish oils and animal fats, since both of the latter have been sold at unprecedentedly low prices during the first half of the present year. Fish oils have been cheaper than the cheapest vegetable oils for which they can be substituted, while animal fats have been relatively cheaper than substitutes made from vegetable oils, to which they are always preferred if prices are anywhere near equal.



REDUCING DELIVERY COSTS ON SMALL ORDERS.

Present conditions have created demands for certain types of delivery service that packers have found difficulty in meeting satisfactorily at a reasonable cost. This is particularly true in respect to small orders and frequent deliveries. Very often the profit that should result from an order is lost in the delivery cost of getting it to the customer.

As an experiment in delivery cost reduction, particularly long distance delivery of comparatively small amounts of product, L. A. Frey & Sons, Inc., New Orleans, La., has been experimenting with this motor and side car. This outfit has a capacity of 500 lbs. of meats, and experience has shown that it is very efficient in delivering specials and small orders.

"We have found," says Severin L. Frey, secretary-treasurer of the company, "that this equipment has been the means of reducing our delivery costs very much, especially on long distance hauls." Customers like it also as it is the means of getting their orders to them in better time than is usual in the case of trucks.

Danish Bacon Factories

Trade Methods and Activities of Their Trade Association

Development of bacon curing in Denmark was the direct result of the growth of the Danish dairy industry. Skim milk made a fine, cheap hog feed.

Last year of the 7 million pigs slaughtered in Denmark, some 6,100,000 were killed in the co-operative bacon factories.

There are now 61 of these factories, against 22 privately-owned slaughterhouses.

The cooperative plants kill on an average about 100,000 head per year each. About 89 per cent of the production is exported, chiefly to the British market, according to a report to the U. S. Bureau of Foreign and Domestic Commerce.

Danish Plants Are Large.

The Danish bacon factory is a hog slaughtering and bacon curing plant. The salted bacon sides, with head and first joint of legs removed, are the finished product. Hogs are sold at slaughter weight, intestines removed; the intestines represent about 25 per cent of the total weight of the animal. There are facilities for smoking meats, and the factory operates also a sausage-making plant, always on a comparatively small scale.

The bacon factory is a comparatively large plant. The capital required for its erection and for necessary operating expenses is large. The bacon must be kept in stock for a considerable period while in the process of curing. In the cooperative bacon factories surplus earnings are used as operating capital. At the end of the year, therefore, when these surplus earnings are to be distributed among the members, loans must be raised to provide for new operating capital.

How Industry Is Organized.

The first cooperative Danish bacon factory was started in 1887 in the face of much opposition by owners of private slaughterhouses. Then, as now, the factory was started by a comparatively large number of hog raisers. Farmers join together and bind themselves to deliver all their pigs for slaughter during a certain number of years (from five to twenty years).

The operating capital is as usual obtained by loan and the members are held responsible for the engagements of the factory, sometimes by a certain limited amount per member. Ordinarily, however, the members are held jointly and severally responsible, at least as far as third parties are concerned. Between the members them-

selves the responsibility is allocated to the members of each parish in proportion to the number of pigs delivered annually by the parish.

Supplies by Motor Truck.

Transportation is most frequently by motor trucks, and members pay a certain amount for the transportation of their live pigs when delivered at a point beyond the usual route of the motor trucks. The factory receives hogs on three days a week.

The member is paid for his pigs at slaughtered weight, as stated, and according to quality of the meat. There are three classifications as to quality, with a difference of ½-cent per pound between each class.

Pigs weighing alive between 180 and 220 pounds (or 90 to 110 kilograms) yield the best quality of bacon for the English market. For this reason the cooperative bacon factories require that the carcasses of pigs slaughtered at their factories must not be more than 165 Danish pounds in weight. If they exceed that weight the member vendor is not entitled to the top price and a deduction of about 1 cent per pound is made. The minimum slaughtered weight is usually 132 pounds and if the carcass weighs less a similar deduction per pound is made.

How Hogs Are Tagged.

Each hog is marked with the owner's number by means of a tag placed in each ear, which remains there during the entire process of slaughtering. On the tag is also noted the weight of the carcass, the quality of the meat and other particulars. It is sent to the office of the factory when the carcass is ready

Meats and Fats Exports

Figures for Fiscal Year Show Extent of Trade Decline

By E. L. Thomas, Specialist, Meats, Oils, and Fats, U. S. Department of Commerce.

Great as was the shrinkage in the aggregate tonnage of meat products exported during the fiscal year ended June 30, 1932 (nearly 27 per cent compared to that of the previous fiscal year of 1930-1931), the drop in dollar value of \$22,336,000, or about 45 per cent, went to an even greater extreme, figured on the basis of a recent analysis.

Export trade in animal oils and fats fared better. The contraction in tonnage was only 9 per cent, but the recession in dollar total, \$27,123,000, although in excess of the drop reflected in the value of meat products exported, was less on a percentage basis.

Decline in value of exports was consistent on all items, in some instances, as in the case of hams and shoulders and pickled pork, approximating or exceeding 50 per cent. The greatest loss occurred in two relatively minor items, Cumberland and Wiltshire sides and fresh poultry and game, which were down respectively 67 and nearly 60 per cent. Miscellaneous meat products, consisting largely of edible offal and therefore a class of product of least value, increased more than 2,250,000 lbs., or about 8 per cent in volume, and was the only class of meats to show an increase the past fiscal year. Some of the more substantial reductions in volume were in hams and shoulders, nearly 35 per

EXPORTS OF MEATS AND MEAT PRODUCTS COMPARED.

Meats and Meat Products:	Quantity.		Value.	
	1930-31. M Lbs.	1931-32. M Lbs.	1930-31.	1931-32.
Beef and veal, fresh or frozen.....	2,601,000	1,737,000	\$ 567,000	\$ 323,000
Pork, fresh.....	11,063,000	9,273,000	1,835,000	1,089,000
Mutton and lamb, fresh.....	820,000	396,000	147,000	63,000
Hams and shoulders, cured.....	99,667,000	69,343,000	17,874,000	8,829,000
Bacon.....	50,128,000	24,404,000	7,271,000	2,247,000
Cumberland and Wiltshire sides.....	2,366,000	1,161,000	373,000	124,000
Pickled pork.....	21,118,000	15,229,000	2,652,000	1,219,000
Beef and veal, pickled or cured.....	13,781,000	12,094,000	1,296,000	796,000
Horse meat, pickled, dry salted, or smoked.....	8,802,000	5,813,000	708,000	407,000
Sausage, not canned.....	2,974,000	2,217,000	821,000	474,000
Meat, canned.....	15,415,000	13,213,000	5,484,000	3,314,000
Poultry and game, fresh.....	2,917,000	1,298,000	786,000	320,000
Meat extracts and gelatine.....	335,000	290,000	440,000	293,000
Other meats.....	32,010,000	34,274,000	3,284,000	2,695,000
Sausage casings.....	29,967,000	24,393,000	4,067,000	3,124,000
Totals.....	294,014,000	215,815,000	\$47,603,000	\$25,267,000

for exportation. Weighing is by government weighers.

A very important part of the work of the bacon factory is the export of products, for less than 11 per cent is consumed in Denmark. The co-operative dairies, consisting as they do of many small units, have had to leave this activity to an independent export association, but the bacon factories, all large units of production, do their own exporting.

They usually sell through local agents
(Continued on page 48.)

cent; bacon, 51 per cent; pickled pork, approximately 28 per cent; canned meats, 14 per cent and sausage casings, about 19 per cent.

Lard Off in Volume 7 P. C.

Lard exports were over twice as large as all meat products combined for the 1930-31 fiscal year. During the past fiscal year the value of lard exports was 150 per cent larger than foreign shipments of meat products, but yet 7 per cent less lard was sent abroad than during the previous year. The dollar value of lard exports during the year

ending June 30 was close to 40 per cent under the preceding year.

Oleo oil which ranked after lard as second in importance among animal fats and oils exported suffered a loss in volume of practically 25 per cent but the value of exports was curtailed in the same percentages as lard. Edible tallow volume was appreciably less, being but 16 per cent of the previous year and in value 12 per cent.

Other declines were neutral lard, approximately 30 per cent in volume and nearly 50 per cent in value; lard compounds, 40 per cent in volume and over 50 per cent in value. The reduction in oleomargarine export volume was 9 per cent, although the declared value of

Falling prices in home markets undoubtedly had much to do with heavier buying interest abroad. The values offer additional corroborative evidence that this was the case because the increase in declared value for the past fiscal year was but 70 per cent in excess of the previous year despite the huge increase in the quantity exported.

Despite lower values there was an increase of less than 9 per cent in the amount of crude coconut oil sent abroad during the past fiscal year while exports of the miscellaneous class of edible vegetable oils and fats were augmented 23 per cent. Otherwise decreases in both volume and value were general throughout the entire list of

(Continued on page 40.)

EXPORTS OF ANIMAL FATS COMPARED.

	Quantity.		Value.	
	1930-31. M Lbs.	1931-32. M Lbs.	1930-31.	1931-32.
Animal Fats and Oils:				
Lard	585,049,000	\$42,629,000	\$61,525,000	\$37,556,000
Neutral lard	10,759,000	7,090,000	1,201,000	621,000
Lard compounds	2,030,000	1,212,000	237,000	111,000
Oleo stearin	6,529,000	6,941,000	556,000	411,000
Oleomargarine	605,000	532,000	93,000	85,000
Oleo oil	54,060,000	43,762,000	4,078,000	2,831,000
Oleo stock	7,724,000	7,932,000	641,000	494,000
Tallow	4,784,000	775,000	322,000	40,000
Totals	675,000,000	611,656,000	\$69,252,000	\$42,129,000

the exports was about 30 per cent less.

Increases in volume of nearly 7 per cent were recorded for oleo stearine and a smaller gain, slightly over 3 per cent on oleo stock. Values nevertheless were down 26 per cent and 23 per cent, respectively, for these two fats.

Inedible Animal Fats Exports.

Smaller exports of all items characterized the trade in the inedible group of animal fats and oils. In value the decline measured about the same (40 per cent) as for edible animal fats and oils. A number of non-classified greases, mainly inedible hog greases, comprised 87 per cent of the volume exported in

U. S. EXPORTS OF INEDIBLE ANIMAL OILS COMPARED.

	Quantity.		Value.	
	1930-31. M Lbs.	1931-32. M Lbs.	1930-31.	1931-32.
Animal Oils and Greases, inedible:				
Neatsfoot oil	1,226,000	830,000	\$ 183,000	\$ 103,000
Other inedible animal oils	1,538,000	1,005,000	102,000	58,000
Fish oils	1,857,000	741,000	95,000	45,000
Grease stearine	4,461,000	2,453,000	323,000	134,000
Oleic acid, or red oil	1,088,000	1,071,000	86,000	58,000
Stearic acid	410,000	333,000	48,000	29,000
Other animal greases and fats	72,840,000	63,918,000	3,796,000	2,292,000
Totals	83,390,000	70,381,000	\$ 4,635,000	\$ 2,721,000

the 1930-1931 fiscal year and a slightly larger percentage this past fiscal year. The tonnage of these exports was off 12 per cent. The shrinkage was greatest from the percentage standpoint in the case of fish oil exports, 59 per cent, and least for red oil, under 2 per cent.

Inedible Vegetable Oils Increase.

A gain of 17,000,000 pounds or more than 28 per cent in the quantity of inedible vegetable oils shipped abroad during the fiscal year ended June 30, 1932, more than compensated for a fall in volume of 10,000,000 pounds or 26 per cent in the export of edible vegetable oils and fats.

A very outstanding increase occurred in exports of crude cottonseed oil which shot up from approximately 9,500,000 pounds in the previous fiscal year to nearly 31,750,000 pounds, or nearly three and one-half times as much during the fiscal year just ended. All but 2,500,000 pounds left our ports after January 1 of this year which means that the rise was even more striking when compared on this basis with the second half of the previous fiscal year.

smaller supplies from the United States and, to a less extent, from Poland. Imports from Canada were again much heavier than a year ago. Smaller receipts from the United States were chiefly responsible for the decline in the first half of the year when imports comprised only 60 per cent of the total as compared with 76 per cent in the first half of 1931. Imports from Poland and the Argentine were larger than a year ago.

GERMAN HOGS AND LARD.

Receipts of hogs at the 14 important German markets for the week ended August 31, 1932, totaled 55,539 head compared with 47,380 head a week earlier and 66,391 in the same week a year ago. The Berlin price per 100 lbs. was \$9.62 compared with \$9.18 the previous week and \$11.02 a year earlier. The price of lard in tierces at Hamburg for the week ended August 31 was \$8.36 compared with \$8.09 in the week previous and \$10.15 a year earlier.

Meat Industry Activities

Home Packing Co., Toledo, Ohio, will remodel plant recently damaged by fire.

Miesfeld Sausage Co., 1305 N. 13th st., Sheboygan, Wis., recently began operations.

Peet Packing Co., Chesaning, Mich., will rebuild their packing plant at a cost of \$40,000.

Union Beef Co., Inc., Elizabeth, N. J., has been incorporated with a capitalization of \$50,000.

Wilson Provision Co., Peoria, Ill., will restore portion of its plant recently damaged by fire.

Sunflower Packing Corporation, Portersville, Calif., is now rebuilding its plant, recently destroyed by fire.

Globe Packing Co., Los Angeles, Calif., beef and pork packers, will erect a two-story and basement addition to their plant.

Wickham Packing Company plant at Bristow, Okla., which was closed last spring, is being reconditioned and will reopen early in October.

Young Provision Company, Wooster, Ohio, has announced purchase of a tract of land on Madison ave. and plans to build a meat packing plant.

F. R. Burns and E. J. McGrabb are said to be contemplating erection of a meat packing plant to cost approximately \$28,000 at Bartlesville, Okla.

Wenatchee Packing & Provision Co. plant, Wenatchee, Wash., beef and pork packers and sausage manufacturers will rebuild plant recently destroyed by fire.

Sherman-White Co., Fort Wayne, Ind., cold storage warehouse with freezing and curing departments for meat packers, plans to enlarge its cooler and freezer space.

Baum Phillips Packing Co., Danville, Ill., was recently incorporated with a capitalization of \$60,000. The new company has taken over operations of Campbell Bros. Co.

Alterations and additions to Sieloff Packing Co. plant, 4329 Natural Bridge ave., St. Louis, Mo., will be completed by Dec. 1, 1932. Bonnell-Tohtz Co. are supervising the work.

R. L. Zeigler packing plant, Bessemer, Ala., sausage manufacturers, beef and pork packers, will erect a new one-story and basement brick and reinforced concrete packing plant.

A. D. Pierce, Kennett Square, Pa., is building a new three-story sausage factory and coolers. The basement is to be used for coolers and a pickling cellar. A sausage manufacturing department, smokehouses, scrapple manufacturing department and finished product coolers for all manufactured products and a separate cooler for scrapple will be on the first floor. The third floor will be used as a dressing and packing room for bacon and other products. The work is under supervision of R. E. Jordan & Co., Baltimore, Md.

LESS LIVESTOCK IN IRELAND.

Declines in the livestock population of the Irish Free State are reported. Livestock population on June 1, 1932, included 4,013,000 cattle, 1,122,000 hogs and 3,461,000 sheep. This is a decline of 16,000 cattle, 105,000 hogs and 114,000 sheep.

EDITORIAL

Hog Outlook and the Pork Packer

The prospect of fewer hogs of heavier average weight during the first seven months of the coming market year beginning October 1, according to government outlook reports, brings a mingled feeling of satisfaction and uncertainty to the meat packer. Satisfaction because of the decline in the volume of pork meats to be marketed during a period of limited buying power, and uncertainty because of the knowledge that the consumer at present in position to buy liberally is not inclined toward heavy meat cuts or toward fat meat.

The viewpoint expressed in the outlook report that improvement in employment conditions would not be reflected in stronger domestic demand for pork and lard until the latter half of the coming market year would seem to be debatable.

With stocks of meat on hand barely normal, with the prospect of fewer hogs during the winter packing season and with increase in employment and its accompanying increase in buying of the necessities of life, important among which is meat, it is difficult to see why the market situation for pork meats and lard would not point upward.

If the prospect is for heavy hogs this winter it would appear to be a good time for packers to spread among retailers the new pork cutting information now being disseminated by the National Live Stock and Meat Board. This is designed to make both fresh and cured pork cuts more adaptable to the average modern family's needs, to fit pocketbook limitations better and thus to stimulate both retail and packer sales. Through this method it would seem possible to dispose of heavy hams, shoulders, loins and butts with greater ease and at a better return to the entire industry.

Thus with stocks of meat and lard not burdensome, with the prospect of fewer though heavier hogs during the coming winter, and an advantageous method of disposition of heavy pork cuts available, the pork packer approaches the coming year with a watchful and hopeful eye on the industrial situation in its relation to meat packing profits.

Salesmen and the Golden Rule

When a manufacturer buys supplies or equipment for use in his business, the cost of selling is included in the price he pays. He has, therefore, more than a casual interest in the efficiency with which all products he buys are merchandised.

Most manufacturers today are in the same merchandising boat as the meat packer. Despite their best efforts to keep selling and merchandising costs low, they find today such costs are higher in relation to selling prices than for many years. Economic conditions are indirectly responsible; the immediate reason is that selling prices have dropped further than have selling costs. Practically every product, be it meat or machinery, is today carrying a merchandising cost that for a long time has been out of line with what is being received for it.

Now that business has started on the upgrade, and volume of buying is increasing, the relation between selling prices and selling costs gradually will improve. But the highest efficiency in selling never will be reached until each purchaser of materials resolves to treat the salesman who calls on him in the same manner that he would like to have his salesmen treated by the buyers on whom they call. The salesman can be only as efficient in the matter of contacts as buyers will permit him to be.

Safety Work an Operating Function

Two fundamental facts must be understood thoroughly by the packer executive before any campaign for the elimination of accidents will secure the best results.

One is that accidents impose direct and indirect burdens on operating costs which few packers can afford, particularly at this time. The other is that accident prevention is an operating function, and that the responsibility for reducing or eliminating accidents rests on the shoulders of the head of the operating department. This is a responsibility that more and more is coming to be recognized.

This does not mean that this executive must personally conduct or supervise all details of accident prevention education of employees, or that he personally must supervise improvements in buildings and processes and the safeguarding of equipment to reduce accidents. It does mean, however, that he must have a real purpose to reduce accidents to a minimum, be well informed on the best methods of doing this, have the ability to plan accident prevention work and possess the energy to see that plans, once made, are carried out properly.

Experience has shown that when the prevention of accidents is considered purely as a welfare activity the most satisfactory results seldom are obtained. When accident prevention is given a dollar and cents angle and responsibility for reducing them made clear immediate improvement results.

Practical Points for the Trade

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Meat Curing Vats

A packer in the Northwest recently has built a modern beef cooler under which he desires to locate a curing cellar. He wants this as modern as possible, and in this connection is considering the installation of concrete curing vats. Regarding these he writes.

Editor The National Provisioner:

We will appreciate it if you will help us with answers to the following questions:

- 1—Which is the better curing container, the wooden vat or the glazed cement tank?
- 2—Would cement tanks cure more meats in a given space than the round wooden vats?
- 3—What size glazed cement tanks do you suggest, presuming you favor the cement tank in preference to wooden vats?
- 4—What method of sterilizing the cement tank do you suggest?
- 5—Which in your opinion, comparing the cement tank with the wood vat, is the cheaper in respect to convenience and labor charges of overhauling.
- 6—Assuming cement tanks are used, do you suggest the use of a prod for turning meats?

There is considerable difference of opinion among packers as to the advantages of concrete vats. Some packers use and like them. A greater number prefer wood vats, casks and tierces, because of convenience and ease in handling and sterilizing.

So far as the curing process is concerned, just as good results can be obtained in cement vats as in casks or tierces. Therefore in balancing the advantages and disadvantages of the two types, curing results can be left out of consideration.

The first thing to consider is the foundation in the cellar in which concrete vats may be installed. It is essential that this be of a character that will support the vats and the load of meat and pickle without settling. If settling occurs the chances are the vats will crack. Then the packer simply is out of luck.

Some packers have had trouble with cement vats. In the cases the fault probably has been with the construction. Concrete vats must be properly built, and particularly they must be given a hard interior surface. If they do not have this they are very sure to chip, increasing the trouble and cost of cleaning. If considerable chipping takes place the vats may be rendered unserviceable.

Capacity of cement vats compared with casks or tierces, per square foot of floor space, depends on a number of considerations, principal among which is the head room in the curing cellar. In this connection the question of size of vats enters. If there is considerable headroom the vats, of course, can be built high. But in this connection there

must be taken into consideration the cost and inconvenience of handling the meats into and out of the vats and overhauling. Amounts of meats cured is also a factor. There is no economy in building vats larger than necessary. There is more flexibility to operations when a number of small vats are used rather than a few large ones.

Kinds of meats being cured and their quantity also enter into the problem. If a packer is curing Wiltshire sides, for example, the meats will be handled through the plant on the basis of car-load lots. On the other hand, there would be no economy in large curing vats if the production was not sufficient to keep them working at maximum capacity. If the packer decides to use cement vats he is in the best position to judge the size they should be, bas-

ing his decision on the particular conditions existing in his plant.

Cleaning and sterilization of cement vats must be done by hand without the aid of hot water or heat. When casks and tierces are used they may be taken from the cellar and suspended over a steam jet and thoroughly cleaned. They may then be put in the sun for airing. On the other hand, the cement vat, theoretically, is non-porous, and a washing by hand under these conditions should be sufficient to do a good job.

As far as convenience and labor costs are concerned, most packers do not believe the cement curing vat has much to offer in the way of convenience and lower labor costs as compared with casks or tierces. But there is also this disadvantage; when a cement curing vat is installed it is there to stay. Changes in the location of departments, therefore, cannot be as readily made.

Do not know what this packer means by the use of a prod to turn meats, unless it is that time and labor might be saved during overhauling by the use of a hook or some other instrument to turn the meats. It does not seem possible that by this method one could be sure that the meats at the bottom of the vat had received attention. There is also risk of damaging meats by using hooks.

What Lard Test Showed

A packer has had a laboratory test made on his lard and asks how his product can be improved. He says:

Editor The National Provisioner:

We had a laboratory test made on our lard, which is made half and half of gut fat and leaf fat. We dry render the product. After cooking the lard is run into a settling tank, from there to the agitator until cooled and then into the containers.

The test shows 0.6 per cent free fatty acid, a titer of 40.6, a smoking point of 237 degs. F. (very low giving off bad odor at this point), and a cooking test at 180 degs. C. proved only fair for natural rendered lard.

The acid shown in this test is pretty high for dry rendered lard made as outlined, and there would appear to be something wrong in the handling of the fat. The acid content should not be over 0.2 per cent. The titer is all right. The odor mentioned may be due to overcooking or to actual scorching of the product. If too much of the moisture is dried out the fat will scorch and the odor of the lard will be undesirable.

It is suggested that this inquirer state what his method is for determining the end point of cooking, also the temperature at which he cooks. This would help in giving information on improving the quality of the lard.

Curing S.P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 5-cent stamp:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

Discoloration in Sausage

What makes sausage discolor? A sausage manufacturer writes regarding this as follows:

Editor The National Provisioner:

We have a great deal of trouble with discoloration of sausage. We believe the materials we use are good and that we handle them under proper conditions. We try to keep our place clean.

Discoloration of sausage may be due to any one of a number of causes, important among which are the following:

Number and kind of bacteria, as a result of the condition of the trimmings used.

Time and manner of cure.

Time consumed, temperature obtained, and sanitation applied during grinding, mixing and stuffing.

Time and temperature between stuffing and smoking.

Time and temperature of smoking.

Temperature and time of cooking.

Storage conditions.

Some of these conditions will create discoloration in the sausage, while others will create discoloration on the product. This inquirer does not state which difficulty he is experiencing, but it is suggested that he check up on all of these conditions to see that they are right in his plant. If he still has trouble, he should state exactly how he handles his product and what his formula is.

Information on "Mould in Sausage" may be obtained in reprint form by sending name and address, with 5c stamp, to THE NATIONAL PROVISIONER, 407 So. Dearborn street, Chicago.

THE SECRET OF SUCCESS.

"Well, boy, you can't imagine how glad I am to be back in the good old U. S. A., and especially to be back at the old plant," said Charles Lindner, the retired sausage king, to his son on the day he returned from a two-year trip to Europe. "Have you missed me, son?"

"Did I, dad?" replied Charley, jr., beaming with joy to see his father again. "I missed you in more than one way, especially recently."

"That is what I like to hear. But why recently, son? Anything wrong?"

"More than one thing, dad. Everything! Business is going back on me—"

"H-m... In tonnage?"

"No, father, financially—I can't make ends meet."

"That's bad—you look worried, son. Office work is not good for you."

"But I've got to be at the helm of the ship in distress, haven't I?"

"Of course! Are you short?"

"It'll take a lot to balance."

"Don't worry, I'll write you a check."

Mr. Lindner sat down to write the check. When he had done so he reached into his pocket.

"Here, Charley, here is something my father gave me, when I was on the road downward once. Take this little sealed

box, and do as I have done on the advice of my father. Carry this little box three times a day, morning noon and night, through every part of the plant, and success will be with you.

"I'll go west for three months, and I am positive when I return I'll see my Charles smiling again. But don't open."

Charles Lindner looked with some curiosity at the little sealed package, but he decided to follow his father's instructions.

The next morning he put on a white coat and went to the curing department in the basement. He called his foreman and asked him to follow him around. At the end of his inspection he was convinced that he had at least three men too many in this department. He went through the shipping department, cutting department, sausage kitchen—in fact, every part of his establishment. Wherever he went there was something to rectify. On his noon and evening trip the same thing happened.

At night of the first day he was convinced that the helm of a packinghouse is not the place where they take care of the dollar, but the place where they make the dollar—and that's out in the plant.

He discovered leaks he never dreamed of. He heard the men whisper as he approached: "There comes the boss!" and everyone was on his job.

The little box did miracles, and on Charles Lindner, sr.'s return Charles, jr., was all smiles.

"Daddy," he said to his father, "I'd like to know what the box contains. Let's open it!"

"Don't!" said the old gentleman seriously, "the box belongs to Charles III. Give it to him if he is ever in distress."

"But what's in it, Dad?"

"Just a little slip of paper with two lines written on it in German." They read:

Soll alles recht in hause gehn
Muss du in alle ecken sehn.
(If you want everything to go well at home,
You must look into every corner.)
—F. S.

Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Practical hints on buying and testing sheep and hog casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.
Please send me reprint on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name
Street
City

Enclosed find 5-cent stamp.

Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

FOREMEN'S SAFETY CONFERENCES.

Experience of many companies in the prevention of accidents to employees is proving that active cooperation of foremen is essential to a safety program if the maximum amount of improvement is to follow. Several plans have been developed to enlist the interest and intelligent participation of foremen in accident prevention. One of the most successful is to conduct a series of foremen's conferences at which all phases of safety work are discussed.

As a guide to organizations interested in developing the cooperation of foremen in promoting safety work the Policyholders Service Bureau of the Metropolitan Life Insurance Co., New York City, has prepared a booklet, "Foremen's Safety Conferences." This publication offers suggested programs for a series of seven safety conferences, each conference to discuss one main phase of accident prevention work. For each conference the report suggests nine questions to provoke discussion and gives answers to each question.

The material embodied in the pamphlet has been developed from the programs used by a number of industrial organizations and is confined to the fundamental principles of safety work as applied to all types of industry. The following subjects are included: The reason for safety work, using facts to prevent accidents, getting the new employee started right, helping the "accident prone" employee, getting the department behind the foreman, value of safeguarding equipment, effects of good housekeeping on safety and operation.

A limited number of copies of "Foremen's Safety Conferences" are available for distribution, and may be obtained by addressing the company or upon application to THE NATIONAL PROVISIONER, Chicago.

HAMLESS HAM SANDWICHES.

Imitation ham sandwiches can be made from cotton seed, according to W. R. Woolrich, University of Tennessee mechanical engineering expert, in a report to the Engineers' Club of Memphis. "Recently I had a delicious ham sandwich which was made from the meat kernels of the seed," Woolrich said. "The bread also was made from the seed."

Cottonseed flour has been known and used for many years. Among other cottonseed products the speaker mentioned cosmetics, soaps, artificial silks and leather. Research problems of the cottonseed industry are being studied by the University of Tennessee and the Texas Agricultural and Mechanical College.

Food



on the highway

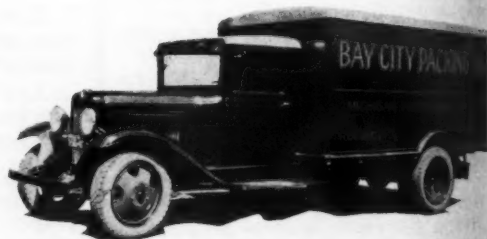
LIKE veins and arteries, the highways of the world make up a vast system upon which the lives of the world's population depend. Before war or migration or sightseeing crowded them, they carried their first precious cargo . . . Food. And never will they carry anything more vital.

By manpower, beast or motor truck the highways keep the world living. Choke them and the teeming cities starve. They are an integral part of the Food Industry.

The most efficient of the motor trucks that roll their powerful way over the nation's roads are those whose perishable cargo is protected with Dry-Zero Blanket Insulation. Thus do they provide assurance of safe wholesome delivery at destination.

If you are transporting perishable food products, learn for yourself why the Food Industry has approved and accepted dependable Dry-Zero Blanket Insulation. A valuable, instructive booklet may be had for the asking. Dry-Zero Corporation, Merchandise Mart, Chicago, Illinois. Canadian Office—677 Broadview Avenue, Toronto.

- if it is perishable
Dry-Zero will protect it



This trim refrigerated body on a Chevrolet chassis was built by Ralph A. Swift of Saginaw, Mich. for Bay City Packing Co. It is insulated with Dry-Zero Blanket and a temperature of 40 degrees is maintained.

DRY-ZERO

The Most Efficient Commercial Insulant Known

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Refrigeration and Frozen Foods

MAKING DEFROSTING EASIER.

(Continued from page 22.)

that the bellies are placed in pairs face to face. Ordinarily the lean surfaces freeze solidly together, and in order to separate them it is necessary to use a wooden wedge and mallet and considerable force. This usually results in some damage to the bellies, such as tears or gouges. This is the reason some operators defrost bellies in pairs or bundles, which, as stated before, often results in damage to the outside surface before the center is defrosted.

Rapid Processing Improves Quality.

"Now, Tom, we are going to get around this problem in a simple and economical manner by placing a piece of paper, cut to proper size, between each pair of bellies at the time of wrapping for freezer storage. When this is done the bellies will virtually fall apart when unwrapped for defrosting. Here is a case when a little extra expense at time of wrapping is more than offset by the saving in labor, time and damage to product at defrosting time."

"Well, Dick, I have heard a lot about quick freezing the last few years. If you can defrost bellies in 25 to 60 minutes, I suppose you will be calling that quick defrosting."

"Yes, Tom, I call it just that. I have cited methods of defrosting which require as much as 48 hours. When the same product is defrosted in one hour or less we would be justified in saying it is done quickly."

"Dick, I have always been told, that

prompt handling of perishable products is the better policy. This sounds like prompt handling to me. Meats are preserved in the frozen state, but as soon as thawing begins bacteria dormant in the freezer come to life and spoilage sets in quickly. Every one knows that frozen meats deteriorate more rapidly after thawing than fresh killed meats. For that reason it would appear to me that it is important that frozen meats intended for cure be defrosted in the shortest possible time and placed promptly in cure."

"Yes, Tom, you have it sized up correctly—no doubt about that. Quick handling is just what we are going to accomplish. Our defrosting, instead of being a long, laborious operation, will become a continuous, snappy affair under the constant supervision of a capable man, whom I will teach to run this defrosting machine."

Fifty Per Cent Labor Saving.

"You might liken the work to that of a hog scalding. He will stand at the control station, which is the discharge end of the tank, and pass judgment on virtually every piece of meat removed from the tank. All controls, such as steam, water, power and thermometer will be under his thumb. With a variable speed motor he will be able to keep the water barely trickling in and around the meat. If he wants to move the load ahead a little all he has to do is to speed up the impeller. A 16-in. impeller at 400 r.p.m. could almost throw the load out of the tank. It will be no trick to keep it coming to the unloading stations."

"Well, Dick, I like the idea of de-

frosting the meat quickly. No doubt it will improve appearance. It also seems to me that this tank will save quite a bit of labor."

"I'll say it will, Tom. It will save around 50 per cent of the labor and make tremendous saving in time and space. Also meats will shrink less. We can make a further saving by installing a short conveyor at the discharge end. This can be made very cheaply of door-mat belting 16 in. wide. It will run from the tank and will be so arranged as to drop the meats either in trucks. Bellies that require further trimming after defrosting could be conveyed to tables."

Where Savings Are Made.

"Every year during the heavy killing seasons millions of pounds of green bellies are put away in the freezer. These are cured for the summer and fall business when the killing is comparatively light. It is the usual practice to put these bellies away with a cheap trim and to retrim them at time of defrosting, if desired, for the best grades of bacon."

"The old custom was to take the bellies from the freezer and truck them to the defrosting location in the cellars or to defrosting rooms, as the case might be. Here a crew of men split them apart with wedges and mauls and spread them out on racks. After a period of from 1 to 2 days the bellies were again loaded into trucks and hauled to the cutting floor where a gang of butchers gave them a final trim. The bellies were then graded, sorted and loaded on trucks and delivered to the curing room."

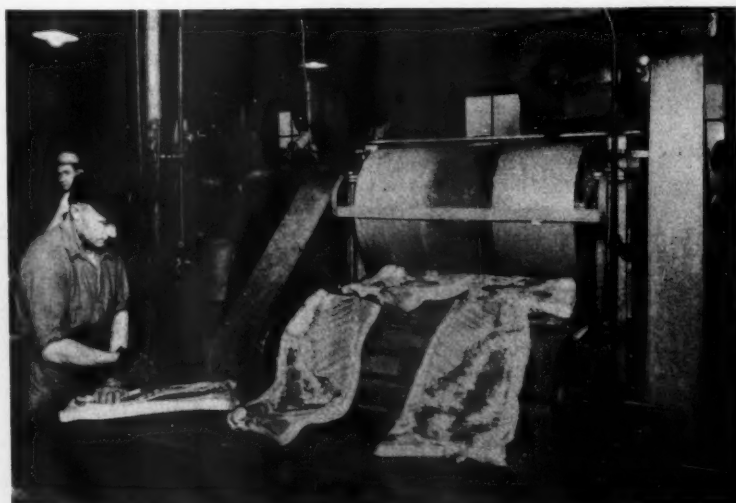
"Let's follow the meats to be defrosted by our method. Meats are taken from the freezer to the tank located in the curing room with one loading. The bellies are dumped into the tank with the greatest dispatch and defrosted in a continuous process, moving along toward the trimming table with the flow of water. The defrosting operator places them on the conveyor, at the same time watching temperature and inspecting each piece as it goes by to make sure it is properly defrosted."

Conveyor Cuts Cost.

"The conveyor automatically delivers the bellies to the butchers. After the bellies are trimmed they are graded at the end of the trimming bench and loaded on trucks for the second time and moved only a few feet to the packing station. We have eliminated one unloading, splitting apart, spreading and picking up again. In actual practice this has been shown to mean a 50 per cent labor saving, and any time handling costs can be cut 50 per cent the saving is worth while."

"Yes, Dick, I agree with you. Such a saving is worth while. The actual amount in dollars saved depends, of course, on the volume of defrosting done. How about hams and picnics? Can you use this same outfit for them?"

"Yes, Tom, but they don't lend themselves to fast, continuous operations as bellies do. Hams and picnics present a different problem on account of their greater thickness and irregularity of shape, bodies being so much thicker



FREEZING DOES NOT AFFECT QUALITY OF MEATS TO BE CURED.

Meats that are to be frozen and later cured are handled and trimmed in the same careful manner in the pork cutting room as are meats that are to go directly to the curing cellar. Freezing, so far as meats to be cured are concerned, when properly done and when the defrosting is by modern methods, neither adds to nor detracts from quality. Here are shown operations on the shoulder bench in the pork cutting room of a large Chicago plant.

than shanks. These two cuts will have to be handled as a batch proposition. The tank will be loaded to capacity and the water kept circulating until the entire batch is finished. This will take from 5 to 6 hours on medium weight hams. For this reason it is advisable to add a little salt to the water, say about 15 degs. on the salometer, to provide a little preservative during the longer defrosting period."

Temperatures Used.

"What about the temperature of the water, Dick? You spoke about temperature control several times, but you didn't say what temperature you are going to use?"

"Well, we have quite a field to work. We can get very good results in several ways. We can use low temperatures and take more time, or we can use high temperatures and cut down the time. To give you an idea I'll tell you the outside ranges I propose to use. When it is necessary to rush a job as much as we feel we safely can, we will carry the water at 55 to 60 degs. and take the meat from the water with a lower internal temperature, say around 30 degs inside temperature and about 50 degrees surface.

"By handling these products through the subsequent operations in 36 to 38 degs. cellars temperature they will quickly equalize to a satisfactory curing temperature. On the other hand, we can carry the water at 40 degs. and defrost bellies, for instance, in from 3½ to 4 hours bringing them out at 35 to 38 degs., drain 30 minutes to get rid of the surface water and then pack immediately."

"Well, Dick, I gather from your explanation of this defrosting tank that you intend including one of them in your plans for the new plant. I believe you are justified in doing so."

"Yes, Dick, I'm tired of handling this defrosting year after year in such a hit-or-miss fashion as we have in the past, and I want to provide a small permanent layout where I can defrost a carload of bellies, hams, etc., neatly and quickly with a minimum of labor and the greatest safety for products."

PROGRESS OF REFRIGERATION.

"Blue darkness lingers on the threshold of a new day . . . a star burns visibly overhead . . . in the east a faint haze of light . . . and dawn sweeps across the continent."

So opens the dramatic and pictorial new volume of "Cold Magic," a story of the progress of refrigeration during the past half century. Published by the York Ice Machinery Corp., York, Pa., the volume sets out the value of refrigeration to commerce and industry, its relation to our everyday lives and something of the part York has had in the development of refrigeration.

With editorial precision and pictorial superiority this volume outlines the romantic development of the process of refrigeration. The close alliance of growth and development of modern methods of food distribution to the development of refrigeration is expertly treated.

"Were it not for refrigeration," says "Cold Magic," "your fresh meat would

still bellow down Main street. The steaks, chops and roasts of pre-Civil War days went to market on the hoof. Herds of cattle clattered up New York's Wall street . . . stopped traffic on Fifth Avenue. Philadelphia saw parades of beribboned beeves on High st. And, unless you lived around the corner from a slaughter-house, you ate your meat salted, pickled, or dried.

"Spurred by the food problems of the Civil War, American packers began using ice. Thus started a far-reaching revolution . . . and ever increasing use of refrigeration. Finally, in the nineties, came those huge central packing plants, which were literally designed around refrigerating machines. It was at this point that refrigeration began its service to the packing industry.

"Today, there is almost unbelievable chain of refrigeration from the refrigerated packing plants to the consumer . . . refrigerated railroad cars . . . refrigerated warehouses . . . refrigerated meat markets. The refrigerated space behind this service (packers alone) would fill 39 city blocks solid with five-story buildings. Chicago's stockyard district itself uses 16,000 tons of refrigeration daily.

"Today, your table chooses between Jersey pork and Texas beef . . . Long Island ducks and Iowa chickens. You accept nothing from your meat market but prime, sweet meat. You pay nothing extra for this luxury.

"Tomorrow? . . . The curtain is just now lifting on new methods of meat merchandising intended to bring even greater convenience to the public . . . and in this march of progress, refrigeration plays the dominant part."

From the manufacture of artificial ice, the industry has stepped forward to the discovery and manufacture of solid carbon dioxide, better known as dry ice. This new development has proved a convenient and economical refrigerant for many purposes.

Step by step, from the days when skeptical man was awed by prophet's boasts that the day would come when rivers and streams of the nation would be insufficient in producing the ice supply, until this present era of super refrigeration, this volume sets out a complete story of keeping a nation cool.

Today most of the problems of comfortable and healthful living are dependent upon the influence of refrigeration. Those who have had a hand in the development of this important industry are inclined to believe that even greater possibilities in the field of refrigeration are yet to be explained.

DEATH OF MATTHEW A. NEELY.

Matthew A. Neely, general manager of John R. Livezey, Philadelphia, died suddenly September 4 at the age of 55 years. Mr. Neely's untimely death removes from the eastern insulation field one of the best known men in the profession. He had been associated with John R. Livezey for the past 25 years and for the past 15 years was general manager. The trade knew him as a "square shooter," whether dealing with customer, competitor or friend. He did extensive welfare work quietly and without ostentation. Surviving are Mr. Neely's widow and one son, Matthew A. Neely, jr.

PORTABLE QUICK FREEZERS.

Five complete refrigerating units for use in Birdseye portable freezers recently were purchased by the General Seafood Corp. from the York Ice Machinery Co. When these 5 new freezers have been placed in service the company will have in use in various sections of the country 21 portable freezing units.

These freezers have been described in previous issues of THE NATIONAL PROVISIONER. They consist of a series of refrigerated metal plates placed one above the other. A lazy tong arrangement is used to separate the plates to receive product to be frozen and to bring any desired pressure on the foods during the freezing process. Freezing usually is done at a temperature of about minus 25 degs. Fahr.

The apparatus is inclosed in an insulated cabinet. The compressor and other equipment is installed in a cabinet below the plates, making the freezer entirely self contained. The fact that the freezer can be operated with the plates at any angle makes it suitable for use on board ship.

REFRIGERATION NOTES.

The Ice Delivery Co. has succeeded the Kent Ice & Cold Storage Co., Kent, Wash.

Baldridge Packing Co., Vernon, Calif., has awarded a contract for additional refrigerating machinery.

Carl M. Einhart and C. A. Winder, Arcadia, Calif., are reported to have leased a tract of land along the shore of Salton Sea on which will be erected a plant for the manufacture of solid carbon dioxide.

Forest Fruit Growers Association, Forest, Ontario, Canada, has plans to erect a cold storage and packing plant to cost about \$30,000.

New York Veal & Mutton Co., Brooklyn, N. Y., recently purchased a 27-ton Frick refrigerating machine for use in its plant.

Alvin Shellar, Grant, Mich., is constructing a new cold storage plant for the storage of onions.

A contract has been let for the refrigerating equipment for the Veterans' Hospital, Des Moines, Ia.

Plant of the Wenatchee Packing & Provision Co., recently destroyed by fire, will be rebuilt, it is reported.

Considerable alteration work is being done to the plant of the Harris Cold Storage Co., Milton, Wash.

Rockwood Canning Co., Rockwood, Tenn., is planning the construction of a small refrigerating plant.

Charles C. Sullivan Products Co., Memphis, Tenn., recently purchased refrigerating equipment for use in poultry and egg storage.

A 4-ton and a 1-ton refrigerating machine was purchased recently by A. Duer Pierce, Kennett Square, Pa., for use in his abattoir.

WHEN YOU WANT A GOOD MAN.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

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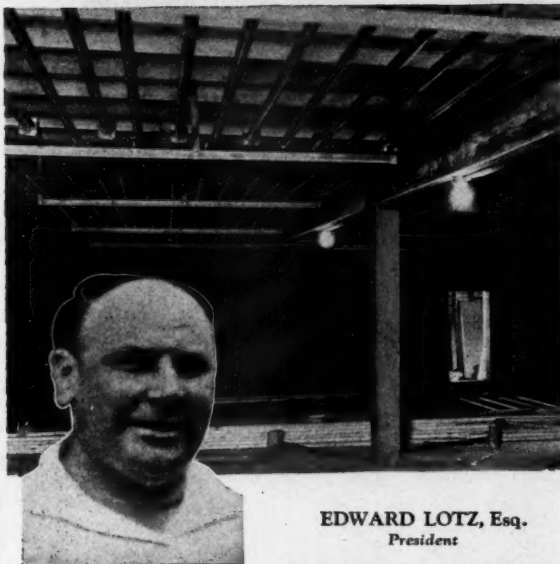


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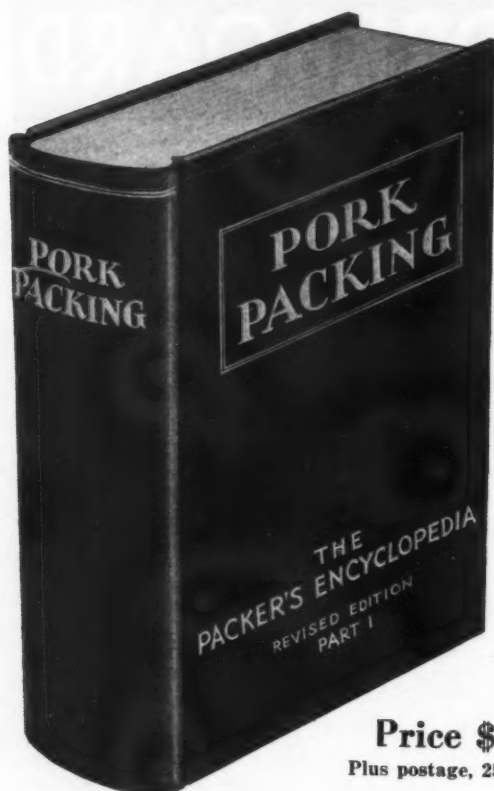
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Am I getting the highest possible yields from products?

Are all my operations as efficient as they could be?

♦ ♦ ♦

Utilizing the hog carcass to best advantage is a day-to-day problem. Only by studying markets and checking against tests of the best experience can profitable results be secured in daily plant operation.

This book is designed to show the pork packer how to operate to best advantage. It is a "test book" rather than a "text book." Figuring tests is emphasized and important factors in operation in all departments are discussed. (See chapter headings.)

It is NOT an academic presentation of the routine of pork packing. It IS a practical discussion of best methods for getting results, *backed up by test figures*, which every alert pork packer needs and should have.

CHAPTER HEADINGS

- | | |
|--------------------------------------|---------------------------------|
| I—Hog Buying | XI—Curing Pork Meats |
| II—Hog Killing | XII—Soaking and Smoking Meats |
| III—Handling Fancy Meats | XIII—Packing Fancy Meats |
| IV—Chilling and Refrigeration | XIV—Sausage and Cooked Meats |
| V—Pork Cutting | XV—Rendering Inedible Products |
| VI—Pork Trimming | XVI—Labor and Cost Distribution |
| VII—Hog Cutting Tests | XVII—Merchandising |
| VIII—Making and Converting Pork Cuts | |
| IX—Lard Manufacture | |
| X—Provision Trading Rules | |

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BOOK DEPARTMENT — THE NATIONAL PROVISIONER
407 South Dearborn Street ♦ ♦ ♦ Chicago, Illinois

A Page for the Packer Salesman

For Sales with Profits Salesmen Can Help Get Business On Better Merchandising Basis

It is not only the packer salesman's job to sell meat products, but to sell them at a profit.

But with too many retailers still giving more thought on how to undersell a competitor than to constructive merchandising, the task of getting a profit on packer sales is not an easy one.

Concerted action by salesmen to bring retailers to a realization of the folly of trying to sell lower than competitors might have good results in getting the entire meat industry on a more profitable basis. Says one salesman:

Editor THE NATIONAL PROVISIONER:

There is one situation very noticeable in my territory. I am wondering if it also applies in other territories—and if it does, what effect it is having on packer sales?

This is the apparent let-down in retailer merchandising aggressiveness.

Competition among retailers in the territory I cover always has been keen. There are many first-class stores, and dealers have taken considerable pride in rendering good service and doing business on an ethical basis.

The Craze for "Specials."

Recently, however, price has become the main merchandising consideration. Every dealer is clamoring for low-priced cuts that he can advertise as "specials." Each is trying to sell lower than his competitors.

And in this struggle for a price advantage other merchandising angles, such as attractive displays, neat, clean and attractive stores, courteous service and a general effort to please and satisfy customers are being neglected.

I have tried to convince my customers of the folly of keeping business on a price basis, but with little success. They point out that they must meet the prices of their competitors or lose business. No doubt competitors are in the same frame of mind, and hold similar opinions.

I suspect this condition may be more or less general. If it is it certainly is hurting meat packers, and packer salesmen should be interested enough to try to correct the situation.

I have no idea than any considerable improvement could be brought about quickly. But if all salesmen preached against these methods retailers might see the light eventually and realize that

it would be better business to get a fair margin for the meats they sell.

Perhaps propaganda by packer salesmen for better retail pricing would not bring results, but one thing is certain—it could do no harm. At least it would seem that it might be to the salesman's interest to do anything they can to improve merchandizing conditions.

Yours truly,

PACKER SALESMAN.

PHOTOGRAPHS AID IN SELLING.

Photographs of product and of departments, methods and processes in the plant are of considerable aid in keeping retailers' attention and making sales, one meat salesman has discovered.

As evidence of this he told recently how he had jumped his sliced bacon sales some 14 per cent by using photographs showing many steps of processing from the cutting floor to the slicing room. When showing these photographs the salesman was particular to point out the careful grading of the bellies, the cleanliness and care used in the curing cellar and slicing room and the general sanitary conditions under which the meats were produced.

His company has now taken the tip, and is arranging series of photos showing production of the more important products of the plant, including hams, lard, frankfurts, etc. These will be given to salesmen. Who knows but what photographs may sooner or later become standard equipment for the meat salesman. In the meanwhile, it is possible some meat salesmen can get the jump on competitors by adopting the plan.

A Word to the Salesman

Don't spoil your tonnage showing, Mr. Salesman, by wasting too much time on collections.

Line up your customers so your check will be waiting for you.

It is your job to educate your dealers. If you have done your part, most of them will do theirs.

Let the "other salesman" waste his time on dealers who are poor pay. Your time is too valuable.

Remember, your employer knows that *the most successful salesman is also the best collector.*

LESSON IN SALESMANSHIP.

"Well, Fred," said Mr. Brewster to Fred Jones, one of his salesmen. "What can I do for you?"

"I'd like to ask you a question, sir."

"Go on, my boy."

"Mr. Brewster, I'd like to know—is my work satisfactory?"

"Indeed it is, my boy, there is no one who does his work better than you."

"Why is it then, sir....."

"Don't hesitate, go on."

"Why is it then, that my salary is only \$30 a week, whereas John receives \$50 a week? We both went to the same school and entered your concern the same day."

"H-h-m," said Mr. Brewster, looking out of the window.

"Come here, Fred," he said, after a while. "Do you see that wagon over there on the street corner?"

"Yes, sir!"

"Please go over there and find out what sort of a wagon that is!"

"Yes, sir!" said Fred, rushing out of the door and returning in very short time. "That's a peddler's wagon, sir," he reported.

"Good! Very good. No one could have done that quicker than you. What has the man for sale, Fred?"

"I don't know, sir, but I'll find out." Again he rushes out and returns in a short time. "He sells apples, potatoes and bananas, sir!"

"Very good, indeed! By the way, do you know the price of the potatoes?"

"No, sir, but I'll find out!" and for the third time he rushes away. Coming back he tells his boss that the price of a pound of potatoes is 5 cents.

"Now, Fred, that was service as good as anyone can expect, and I am very well satisfied with you. Sit down."

Mr. Brewster pressed the button. To the entering boy he said, "Get me Mr. O'Brien."

Joe O'Brien entered.

"Come here, Joe. See that wagon over there."

"Yes, sir!"

"Please find out what sort of wagon that is?"

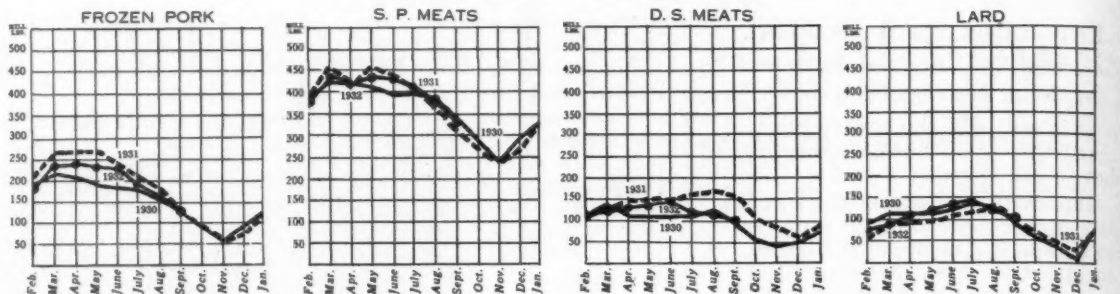
"Yes, sir!" Joe goes and stays a little longer than Fred did. As he returns he reports: "That's a peddler's wagon, sir. He sells apples, potatoes and bananas. The apples aren't any good; the bananas are too high in price, but the potatoes are so good and cheap that I bought two bags of them for our cafeteria. In return, I sold him one of our out-of-style ovens."

"I thank you, Joe!" said Mr. Brewster, as Joe left the office.

Turning around to speak to Fred, he found that — had disappeared!

STORAGE STOCKS OF PORK AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1932 BY THE NATIONAL PROVISIONER, INC.

This chart in THE NATIONAL PROVISIONER MARKET SERVICE SERIES shows the trend of storage stock accumulations of August and during the first eight months of 1932 compared with the stocks of 1931 and 1930.

In general stocks of meat on hand during 1932 have been below those of 1931 but higher than the stocks of a similar period of 1930, and for some months lard stocks have been slightly higher this year than one and two years ago. A decline was evident during August in all kinds of meat and of lard. This decline was sharpest in frozen pork and pickled meats, stocks of dry salt meat and lard showing less shrinkage due largely to the increased runs of heavy weight butchers and packing sows toward the close of the summer months.

Frozen Pork.—More pork went into the freezer during the month than in August, 1931, but stocks on hand September 1 showed a decline of nearly 40,000,000 lbs. from those of a month earlier and of more than 35,000,000 lbs. from the five-year average on September 1. There was a fair movement during the month of frozen seedless bellies and boneless butts, frozen neck bones, also of livers and similar product which moved rather freely into consumptive channels. Hog runs were lighter than for the same month a year earlier which also had an influence on the diversion of fresh pork from the freezer. In general, however, the movement during the month was largely seasonal.

S. P. Meats.—Pickled meat stocks declined in the same proportion as those of August, 1931, stocks on hand at the end of August being approximately 10,000,000 lbs. less than the five-year average at that time. Demand for this class of meats has been good although prices have not been satisfactory. There was some let-up in carlot trading, distribution being more general through smokehouse channels. Light weight cuts were in greatest demand as the bulk of the hogs received were heavy making it necessary to draw on cellar and freezer stocks to meet the demand for certain averages and kinds. Over 25,000,000 lbs. less meat went into pickle cure this month than in the same month a year ago. In general pickled meat stocks are in good position.

D. S. Meats.—The quantity of dry salt meats on hand is well below that of a year ago. These stocks declined during the month in spite of the large num-

ber of heavy hogs received. There has been a small widespread demand for this class of meat to meet the needs of low buying power consumers which has balanced in part the slow demand in some of the cotton sections. This class of meat should enjoy a good outlet during the coming winter, especially where purchases of the publicly aided unemployed are made on a large scale.

Lard.—The low prices at which cuts ordinarily going into dry salt stocks were commanding turned considerable quantities of fat cuts into the lard tank, resulting in the maintenance of lard stocks at a fairly good level. This, however, is below that of a month ago and is nearly 40,000,000 lbs. under the five-year-average on September 1. Like meat cuts, lard prices have been low but the outlet for the product has been good, particularly through domestic channels.

MEAT STOCKS DECLINE.

Stocks of meat and lard on hand in the United States on September 1, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	Sept. 1, 1932.	Aug. 1, 1932.	5-Year Av. Sept. 1-lbs.
Beef, frozen	13,097,000	14,975,000	26,092,000
In cure	7,382,000	7,098,000	8,371,000
Cured	4,091,000	4,648,000	7,203,000
Pork, frozen	121,114,000	139,055,000	137,008,000
D. S. in cure	51,719,000	50,374,000	68,658,000
D. S. cured	57,708,000	60,336,000	80,509,000
S. P. in cure	192,597,000	209,715,000	202,568,000
S. P. cured	153,344,000	163,072,000	154,029,000
Lamb and Mutton,			
frozen	1,068,000	1,012,000	2,421,000
Misc. Meats	45,907,000	51,570,000	69,992,000
Lard	108,169,000	121,618,000	141,981,000
Product placed in cure			
during:		Aug. 1932.	Aug. 1931.
Pork, frozen		30,477,000	24,533,000
D. S. pork placed in cure		50,897,000	54,885,000
S. P. pork placed in cure		155,332,000	150,085,000

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago at the close of business Sept. 14, 1932, as reported by the Chicago Board of Trade, were as follows:

	Sept. 14, 1932.	Aug. 31, 1932.	Sept. 14, 1931.
P. S. lard, made since Oct. 1,			
'31, lbs.	36,531,453	43,269,789	29,311,810
Other kinds of lard,			
lbs.	8,385,970	13,959,690	7,471,444
D. S. Cl. bellies, made since Oct. 1,			
'31, lbs.	14,073,264	16,397,443	19,603,116
D. S. Rib bellies, made since Oct. 1,			
'31, lbs.	4,168,762	4,548,182	3,803,006
Ex. Sh. Cl. sides, made since Oct. 1,			
'31, lbs.	8,500	2,900	85,379

STOCKS IN COLD STORAGE.

The figures for storage stocks on which the chart on this page is based are as follows:

1930.				
	Frozen pork	S. P. pork	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	145,078	368,126	107,782	82,098
Feb.	178,766	362,915	116,598	92,676
Mar.	217,942	443,882	123,740	111,914
Apr.	206,417	430,926	115,653	105,007
May	189,062	411,705	110,305	104,906
June	176,851	392,408	105,913	115,270
July	174,347	385,806	108,230	120,837
Aug.	157,842	379,732	114,477	118,823
Sept.	124,648	329,074	97,237	88,809
Oct.	82,305	285,979	71,145	59,732
Nov.	64,127	249,485	45,194	36,211
Dec.	77,158	285,824	45,573	31,139
1931.				
	Frozen pork	S. P. pork	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	122,994	328,010	70,158	51,834
Feb.	215,599	397,942	107,817	82,626
Mar.	271,088	458,042	129,276	74,855
Apr.	269,566	432,669	141,244	78,467
May	252,505	425,640	135,400	78,597
June	215,769	403,898	158,476	113,873
July	181,214	368,235	168,390	122,226
Aug.	129,871	311,995	163,507	96,047
Sept.	81,536	277,148	116,180	66,069
Oct.	62,110	245,640	81,110	50,371
Nov.	53,456	247,986	79,463	36,768
Dec.	60,237	264,205	63,121	34,334

	1932.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	141,498	333,013	94,916	80,813
Feb.	187,075	383,411	103,892	73,538
Mar.	244,151	445,346	123,902	92,861
Apr.	248,208	420,996	124,909	100,411
May	239,745	430,290	127,857	110,724
June	224,778	456,413	127,001	129,328
July	196,065	414,372	120,743	131,509
Aug.	159,053	372,787	111,210	121,618
Sept.	121,114	347,941	106,428	100,169

FROZEN POULTRY IN STORAGE.

Cold storage holdings of frozen poultry on Sept. 1, 1932, with comparisons:

	Sept. 1, 1932.	Aug. 1, 1932.	Sept. 1, 1931.
	M lbs.	M lbs.	M lbs.
Broilers	5,433	3,690	9,345
Fryers	1,406	1,211	2,000
Roasters	3,267	4,174	3,146
Fowls	3,499	3,904	6,909
Turkeys	4,287	5,085	3,890
Ducks	4,824	4,040	
Miscellaneous	7,517	8,408	10,265

PRODUCE IN COLD STORAGE.

Cold storage holdings, butter, cheese, eggs, on Sept. 1, 1932, compared:

	Sept. 1, 1932.	Aug. 1, 1932.	Sept. 1, 1931.
	M lbs.	M lbs.	M lbs.
Butter, creamery	107,431	110,247	104,670
Cheese, American	66,711	63,467	53,740
Cheese, Swiss	5,066	4,013	8,470
Cheese, brick and Munster	762	911	686
Cheese, Limburger	1,261	1,218	614
Cheese, all other	6,063	6,518	7,758
Eggs (cases)	5,935	6,481	8,616
Eggs, frozen	92,678	90,112	110,271

Provision and Lard Markets

WEEKLY REVIEW

Trade Fairly Active—Market About Steady—Hog Run Fair—Hogs Barely Steady—Cash Trade Satisfactory—Outside Weakness Factor—Support from Cash Interests Checked Decline.

Market for hog products the past week, in a fairly active trade, backed and filled. Commission house liquidation was in evidence at times. At the low point, September and October lard were off 108 to 160 points from the season's highs. A modest recovery from the inside levels followed, as new investment buying took hold of the late months and support from packers and warehouse interests materialized. The latter was partly lifting of hedges against cash sales. The hog run was fair, and the hog market about steady. Reports indicated a fairly satisfactory cash business passing, with the trade looking for a decrease in the Chicago lard stocks the first half of this month of between 12,000,000 and 15,000,000 lbs.

Weakness in the outside markets and a sharp setback in cotton oil from the recent highs had some influence on lard, but the latter market had already experienced considerable liquidation. This apparently improved the technical position, and as a result lard was less susceptible to pressure than was the case in some of the other major commodities. The general declining attitude of the outside markets, however, was somewhat unsettling to sentiment, but the trade recalled that it was hogs and lard that led the advance some weeks back.

Average hog price at Chicago this week was \$4.20c, compared with 4.15c on Saturday last, 5.45c a year ago, and 10c two years ago. Receipts of hogs at western packing points during the week were 330,000 head, compared with 335,000 head the previous week and 329,000 head the same week last year. Average weight of hogs received at Chicago last week was 256 lbs., against 262 lbs. the previous week, 246 lbs. last year, and 250 lbs. two years ago.

Lard Exports Up.

Official exports of lard for the week ended September 3 were 5,851,000 lbs. Of these 3,467,000 lbs. went to the United Kingdom and 1,296,000 lbs. to Germany. The exports compared with 9,609,000 lbs. the same week last year. The outward movement from January 1 to September 3 has been 360,260,000 lbs., against 402,899,000 lbs. the same time last year.

Exports of hams and shoulders, including Wiltshires, for the week were 780,000 lbs., against 997,000 lbs. last year; bacon, including Cumberlands, 391,000 lbs., against 953,000 lbs.; pickled pork, 103,000 lbs., against 165,000 lbs. last year.

Receipts of hogs at 61 markets throughout the country during August were 2,405,099 head, against 2,454,282

head last year, a decrease of 49,183 head. The total for eight months ended August this year is 23,934,198 head, against 25,387,529 last year, a decrease of 1,453,331 head. The five-year average August receipts, 1927-31, were 2,719,864 head, so that the receipts last month, were 314,765 less than the five-year average.

PORK—Market was dull but steady at New York. Mess was quoted at \$19.25 per barrel; family, \$20.25 per barrel; fat backs, \$14.00 to \$15.00 per barrel.

LARD—Domestic demand was fairly good, but export interest was quiet. Prices ruled fairly steady. At New York, prime western was quoted at 5.55 @ 5.65c; middle western, 5.35 @ 5.45c; New York City tierces, 5 1/4c; tubs, 5 1/4 @ 6c; refined Continent, 6c; South America 6 1/4c; Brazil kegs, 7c; compound, car lots, 7 @ 7 1/4c; smaller lots, 7 1/4 @ 7 1/2c.

At Chicago, regular lard in round lots was quoted at 2 1/4c over September; loose lard, 25c under September; leaf lard, 12 1/2c under September.

BEEF—With cooler weather, demand was fair and the market firm at New

York. Mess was nominal; packet, nominal; family, \$14.00 @ 14.50 per barrel; extra India mess, nominal; No. 1 canned corned beef, \$1.97; No. 2, \$3.90; 6 lbs. South America, \$12.00; pickled tongues, \$33.00 @ 40.00 per barrel.

See page 42 for later markets.

MORE HOGS NEXT YEAR.

Supplies of hogs for slaughter during the first seven months of the marketing year which begins October 1, 1932, are somewhat smaller than those of a year earlier, the U. S. Department of Agriculture points out in its September hog outlook report. Practically all of the decrease is in the western Corn Belt. In most other areas supplies are larger than a year ago.

Because of the heavier weights at which hogs will be marketed, the decrease in total live weight will be relatively less than the decrease in numbers. Slaughter supplies during the five months, May to September 1933, may be somewhat larger than those of the corresponding period this year.

Both domestic and foreign demand

Hogs and Cutting Values are Lower

In spite of lower hog prices cut-out values were considerably reduced during the current week due to the slow demand for fresh pork both at Chicago and in eastern consuming centers accompanied by a consequent drop in price. The only class of hogs at Chicago selling at higher levels consisted of weights below 150 lbs. which were about 25c stronger than a week ago.

Receipts at the twelve principal markets for the four-day period this week totaled 298,000 head compared with 280,900 for the three-day period a week earlier and 317,500 a year ago. At Chicago the run at 86,000 head was considerably larger than a week ago but 4,000 under a year ago.

Packing sows and heavy butchers have been plentiful and there has been no let-up in the supply of the latter. Some light sows met with shipping

demand but heavy weights were slow, poor quality ones selling down to \$3 and lower.

Top for the week at \$4.65 dropped to \$4.50 on the closing day of the period which was the lowest top on the Chicago market in twelve weeks. The average price during the three-day period was \$4.20 but on Thursday this dropped to \$4.05, making the average 95c to \$1.05 under the high point of the year.

The following test is worked out on the basis of live hog costs and green product values at Chicago as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE. Average credits for edible and inedible offal are used and average costs based on current kill. At best margins are very narrow between cost and selling price so that it is of great importance that packers know how each day's buy is cutting out in terms of the current product market.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$1.12	\$1.01	\$.90	\$.96
Picnics	.35	.33	.32	.23
Boston butts	.37	.36	.36	.37
Pork loins	1.27	1.14	.94	.81
Bellics, light	.84	.80	.52	.17
Bellics, heavy20	.51
Fat backs	..	.06	.16	.25
Plates and jowls	.07	.07	.10	.11
Raw leaf	.09	.10	.10	.11
P. S. lard, reud. wt.	.64	.68	.60	.57
Spare ribs	.05	.05	.07	.04
Regular trimmings	.08	.10	.11	.06
Rough feet	.02	.02	.02	.02
Tails	.01	.01	.01	.01
Neck bones	.01	.01	.01	.01
Total cutting value (per 100 lbs. live wt.)	\$4.92	\$4.74	\$4.61	\$4.25
Total cutting yield	67.50%	68.50%	70.00%	71.00%
Crediting edible and inedible offal values to the above cut-out values and deducting from these totals the cost of well finished live hogs of the weights indicated, plus all expenses, the following results are secured:				
Loss per cwt.	\$.05	\$.22	\$.33	\$.32
Loss per hog	..	.44	.78	.92



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for American hog products are at very low levels. Because of the lag which usually prevails between changes in industrial conditions and changes in consumer demand for meats, a revival in business during the next few months probably would not be reflected in a materially stronger domestic demand for pork and lard until the last half of the 1932-33 marketing year. Although smaller hog supplies are in prospect in competing European countries, the foreign demand for American hog products is not likely to improve as much as normally would be expected because of the higher tariff duties and other barriers adopted recently in some of the importing countries.

Feed supplies for finishing hogs are

much more plentiful and more uniformly distributed than a year ago, and the relationship of hog prices to corn prices is such as to encourage producers to expand hog production considerably next year. A material increase in production during 1933 is likely to result in burdensome supplies of pork and lard during the marketing year, 1933-34, unless there is a very marked improvement in consumer demand at home and abroad.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Sept. 1, 1932, to Sept. 14, 1932, totaled 8,776,545 lbs.; tallow, 74,800 lbs.; greases, 240,000 lbs.; stearine, none.

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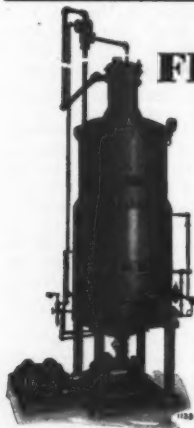
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BELGIAN MEAT IMPORTS.

During the first five months of 1932 Belgium imported 1,037 metric tons of cooked, smoked and salted meats. Over the same period last year imports were 636 metric tons. Only 100 tons and 166 tons respectively were from the United States, the Netherlands supplying the most of the balance.

Competition on the part of lard from the Netherlands remains keen, according to U. S. Department of Commerce reports. Of the total imports, 1,713 metric tons for the January-May period of this year, 840 tons were from the United States and 846 tons from the Netherlands. In 1931 for a like period imports were 972 tons and 906 tons respectively from the two countries.



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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The situation in the tallow market in the East the past week continued one of tightness, prices going to new highs for the upturn despite developments in outside markets. At New York, sales of outside tallow were reported at 4c delivered, equal to 3½c f.o.b. Reports were current of a fair amount having sold for export at 4½c delivered, equal to 4c delivered locally.

In the inside market city extra sold at 3½c f.o.b.—presumably 250,000 lbs.—but the quantities were not readily disclosed. However, indications were that the turnover was not large. Reports were current later that sales had been made by Jersey renderers at 4c f.o.b., although confirmation was lacking. A stimulating factor was reported that soapers were raising prices on certain finished products.

Strength in the market, however, was derived mainly from the fact that there are no burdensome supplies. A satisfactory consuming demand was evident. The sharpness of the declines in outside commodities and stocks the middle of this week effectively halted activity in tallow. The result was that a more or less purely nominal situation prevailed, with both sides looking on pending developments. However, a feature was the fact that selling pressure in tallow failed to enlarge.

At New York, special was quoted at 3½c; extra, 3½@4c nominal; edible, 4½c.

At Chicago the market was quiet but firm, with edible quoted at 4½c; fancy, 4@4½c; prime packer, 4@4½c; No. 1, 3½c; No. 2, at 3@3½c.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow was unchanged at 23s 9d, and Australian good mixed, September shipment, unchanged at 23s.

STEARINE—The position of the stearine market in the East was unchanged during the week. Some further business in oil was reported in New York at 6½c, but demand was not large. At Chicago, the market was steady at 6½c for oleo.

OLEO OIL—Activity was rather moderate in this quarter, but the price level was very steady. Extra at New York was quoted 5½@6c; prime, 5@5½c; lower grades, 5c. At Chicago, trade was moderate and the market steady, with extra quoted at 5½c.

See page 42 for later markets.

LARD OIL—A steady to firm situation was noted in this quarter, but demand appeared routine in character. At New York, prime was quoted at 9c; extra winter, 7½c; extra, 7½c; extra No. 1, 6½c; No. 1, 6½c; No. 2, 6½c.

NEATFOOT OIL—Consuming interest of late has been more active, and the market has ruled steady to firm. Pure at New York is quoted at 8c; extra, 7c; No. 1, 6½c; cold test, 12½c.

GREASES—The position of the grease market in the East the past week was one of moderate activity, but a fairly strong price structure. The last

sales of house grease at New York was at 3½c. There was no particular pressure from producers, and the market received support from the strength in the tallow position. Some attention was given reports of firmer soap prices. The demand for greases in general, however, was not very active, but there continued a fairly good interest under the market. As a result, the outside weakness has had little effect as yet.

At New York, yellow and house were quoted at 3½@3¾c; A and B white, 3½@4½c according to quality; choice white for export, 4½@4¾c.

At Chicago, the market for greases was quiet but firm. Weakness in other markets apparently checked demand to some extent, but greases appeared to be in a closely sold-up position. At Chicago, brown was quoted at 2½c; yellow, 3@3½c; B white, 3½@3¾c; A white, 3½@3¾c; choice white, all hog, 3½@4c.

By-Products Markets

Blood.

Chicago, Sept. 15, 1932.

Market continues dull. Packers are offering at \$1.50@1.60.

	Unit
	Ammonia.
Ground and unground.....	\$1.50@1.60

Digester Feed Tankage Materials.

Demand continues rather slow. Last reported trading at \$1.50 & 10c.

	Unit
	Ammonia.
Unground, 11½ to 12% ammonia.....	\$1.50@1.60
Unground, 6 to 8% ammonia.....	1.05@1.15
Liquid stick.....	.50@.75

Dry Rendered Tankage.

No trading of any considerable volume reported. Sales being made at Chicago at 50@55c.

Hard pressed and exp. unground	per unit protein.....	50@.55
Soft presl. pork, ac. grease & quality, ton.....		@25.00
Soft presl. beef, ac. grease & quality, ton.....		@15.00

Packinghouse Feeds.

Market slow; prices unchanged.

	Per Ton.	
Digester tankage, meat meal.....	\$25.00@30.00	
Meat and bone scraps, 50%.....	25.00@30.00	
Steam bone meal, special feeding	per ton.....	@22.00
Raw bone meal for feeding.....		@22.00

PACKINGHOUSE BY-PRODUCT YIELDS.

The estimated yield and production of by-products from slaughters under federal inspection in July, 1932, with comparisons:

	Average wt.		Per cent of		Production				
	per animal.		live weight.						
	July 1, 1931, to June 30, 1932.	July, 1932.	July 1, 1931, to June 30, 1932.	July, 1932.	July 1, 1931, to June 30, 1932.	July, 1932.	July, 1932.	July, 1932.	Per cent of average
	Lbs.	Lbs.	Pct.	Pct.	M lbs.	M lbs.	M lbs.	M lbs.	Pct.
Edible beef fat ¹	38.52	37.48	4.06	3.99	305,444	27,632	29,403	22,859	82.73
Edible beef offal.....	29.03	28.95	3.06	3.08	229,915	20,863	19,546	17,857	84.63
Cattle hides.....	63.31	62.41	6.67	6.65	504,729	44,087	43,974	38,204	86.86
Edible calf fat ¹	1.30	1.19	0.74	0.65	5,966	481	491	386	80.25
Edible calf offal.....	0.67	0.73	3.80	3.89	30,642	2,593	2,388	2,180	84.07
Lard ²	84.34	87.04	15.05	15.21	1,571,435	123,953	106,265	105,411	85.43
Edible hog offal.....	6.44	7.13	2.33	2.83	294,540	23,043	19,360	19,906	88.39
Pork trimmings.....	13.60	14.80	5.96	6.08	623,479	48,667	40,761	41,320	84.90
Inedible hog grease ¹	2.65	2.92	1.16	1.20	121,955	9,648	8,632	8,181	84.79
Sheep edible fat ¹	1.80	2.01	1.01	1.77	29,882	2,061	2,085	1,853	89.01
Sheep edible offal.....	2.01	1.86	2.51	2.46	37,414	2,497	2,949	2,572	108.00

¹Unrendered. ²Rendered.

Fertilizer Materials.

Market continues unchanged. Sales of high grade made this week.

High grd. ground 10@12% am.....	\$1.00@1.10 & 10c
Low grd., and ungr., 6-9% am.....	1.00@1.10 & 10c
Bone tankage, ungrd., low gd.,	per ton.....
Hoof meal.....	11.00@12.00
	.80@.80

Bone Meals (Fertilizer Grades).

Stocks of ground steam bone meal very light. Inquiries are not numerous.

Steam, ground, 3 & 50.....	\$22.00
Steam, unground, 3 & 50.....	\$13.00

Gelatin and Glue Stocks.

Trading continues very light. Prices are largely nominal.

	Per Ton.
Kip stock.....	\$10.00@12.00
Sinews, plies.....	15.00@18.00
Horn piths.....	12.00@13.00
Cattle jaws, skulls and knuckles.....	16.00@17.50
Hide trimmings (new style).....	4.00@5.00
Hide trimmings (old style).....	6.00@8.00
Pig skin scraps and trim., per lb.....	12.00@

Horns, Bones and Hoofs.

Offerings of packer bones limited.

	Per Ton.
Horns, according to grade.....	\$30.00@150.00
Mfg. shln bones.....	65.00@110.00
Cattle hoofs.....	10.00@12.00m
Joak bones.....	12.00m

(Note—Foregoing prices are for mixed carcasses of unsorted materials indicated above.)

Animal Hair.

Market easy. Prices nominal.

Summer coil and field dried.....	1/2 @ 1c
Winter coil dried.....	1/2 @ 1c
Processed, black winter, per lb.....	2 @ 2 1/2c
Processed, grey, winter, per lb.....	1 1/2 @ 2c
Cattle, switches, each.....	1/2 @ 2c

*According to count.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Sept. 14, 1932.

Ground dried blood sold at about \$1.70 per unit f.o.b. New York, with the sellers asking \$1.75 per unit for prompt shipment.

There have been practically no sales of tankage either ground or unground during the past week.

Bone meal, both foreign and domestic, is firm in price. Some producers are sold out for several months in advance.

PRODUCTION AND CONSUMPTION OF COTTON SEED AND PRODUCTS.

Cotton seed received, crushed and on hand, and cottonseed products manufactured, shipped out, on hand and exported for one month ended August 31, 1932, compared with a year ago, as reported by the U. S. Census Bureau:

COTTON SEED RECEIVED, CRUSHED, AND ON HAND (TONS).

	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to Aug. 31, 1932.	1931.	Aug. 1 to Aug. 31, 1932.	1931.	Aug. 31, 1932.	1931.
United States	119,936	96,872	151,193	59,377	265,372	61,270
Georgia	15,045	11,288	11,827	7,246	15,575	5,424
Louisiana	15,404	691	8,433	9,362	1,283
Mississippi	5,351	418	10,478	20,293	1,457
Oklahoma	3,490	823	13,180	883	28,537	3,235
Texas	69,354	71,414	83,704	43,911	158,589	40,996
All other states	11,226	11,238	23,471	7,340	34,986	8,884

*Includes seed destroyed at mills but not 296,620 tons and 24,784 tons on hand Aug. 1, nor 620 tons and 1,592 tons reshipped for 1932 and 1931 respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

Item.	Season.	On hand		Produced Aug. 1 to Aug. 31.		Shipped out Aug. 1 to Aug. 31.		On hand	
		Aug. 1, 1932.	Aug. 1, 1931.	Aug. 1, 1932.	Aug. 1, 1931.	Aug. 1, 1932.	Aug. 1, 1931.	Aug. 31, 1932.	Aug. 31, 1931.
Crude oil	1932-33	*29,433,629	45,539,089	45,382,670	*26,314,613
(pounds)	1931-32	8,066,071	17,280,320	12,276,489	12,230,694
Refined oil	1932-33	*225,731,391	**38,273,439	*125,303,275
(pounds)	1931-32	277,836,530	13,301,906	212,390,098
Cake and meal	1932-33	114,258	70,271	87,048	97,481
(tons)	1931-32	146,888	28,341	69,438	105,793
Hulls	1932-33	105,207	43,184	72,990	135,395
(tons)	1931-32	47,723	16,117	19,581	44,279
Linters	1932-33	238,120	21,332	54,650	204,802
(running bales)	1931-32	175,904	8,595	19,453	164,836
Hull, fiber	1932-33	4,138	340	3,798
(500-lb. bales)	1931-32	3,564	3	3,561
Grabbots, notes, etc.	1932-33	15,290	542	1,367	14,465
(500-lb. bales)	1931-32	12,475	86	573	11,988

*Includes 4,363,454 and 4,719,549 pounds held by refining and manufacturing establishments and 7,115,770 and 5,483,940 pounds in transit to refiners and consumers August 1, 1932, and August 31, 1932, respectively.

†Includes 4,458,059 and 2,578,225 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 5,537,061 and 4,164,159 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1932, and August 31, 1932, respectively.

**Produced from 42,311,804 pounds of crude oil.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Sept. 14, 1932.

Cottonseed meal market opened firm at practically the closing prices of yesterday. From this point the market advanced 25¢@50¢ per ton. March meal sold at \$18.00. Trading was dull during the first half of the session, but picked up as the morning wore on. As noon approached there was a severe break in the major markets. There was a severe decline of over 2¢ a bushel in wheat, and the cotton market broke 50 points from the high. This brought in renewed liquidation and the cottonseed meal market sold back to \$17.50 for March, losing all of the advance. Near-by positions closed at a decline of 25¢ from yesterday's price.

October meal sold at \$15.50 and November at \$15.75. Continued good weather facilitated the movement of the new crop. Lack of demand brings about a situation that makes the market unable to withstand hedge selling when weakness develops in the major markets. In view of what occurred today, the price of cottonseed meal held remarkably well. Continued declines in all markets are extremely discouraging to buyers who are backing away from the market in hopes of filling their requirements to better advantage. The

market closed weak at a decline of 25¢ to unchanged.

Cotton seed market enjoyed an advance today of 75¢ per ton on the bid prices which yesterday were carried too low. It is fortunate that this advance occurred early in the session as buyers had withdrawn on the close and were unwilling to pay the prices previously bid. With the good weather which exists the movement of cotton seed is heavy. Mills have withdrawn their previous prices in the country and are awaiting developments in the markets for cottonseed oil and cottonseed meal to establish a new level of prices which necessarily must be materially reduced.

COTTONSEED PRODUCTS EXPORT.

Exports of cottonseed products for ten months ended July, 1932, reported by the U. S. Census Bureau:

	1932.	1931.
Oil, crude, lbs.	32,483,896	9,526,503
Refined, lbs.	10,250,019	17,290,796
Cake and meal, tons 2,000 lbs.	215,932	44,629
Linters, running bales	116,096	111,969

OILS AND FAT EXPORTS.

(Continued from page 26.)

both edible and inedible oils and fats of vegetable origin. The following table supplies the particulars of this export trade:

EXPORTS OF VEGETABLE OILS COMPARED.

	Quantity.		Value.	
	1930-31.	1931-32.	1930-31.	1931-32.
Vegetable Oils, edible:	M Lbs.	M Lbs.		
Cottonseed oil, refined	18,902,000	9,593,000	\$ 1,532,000	\$ 676,000
Soybean oil	4,410,000	3,649,000	413,000	288,000
Corn oil	915,000	775,000	123,000	67,000
Cocoa butter	465,000	320,000	83,000	50,000
Vegetable oil lard compounds	5,061,000	3,191,000	737,000	330,000
Other edible vegetable oils and fats	4,722,000	5,816,000	491,000	375,000
Totals	33,073,000	23,134,000	\$ 3,380,000	\$ 1,786,000
Inedible:				
Coconut oil crude	18,344,000	19,988,000	\$ 1,162,000	\$ 835,000
Cottonseed oil crude	9,451,000	31,634,000	632,000	1,068,000
Linseed oil	1,297,000	873,000	150,000	75,000
Vegetable soap stock	21,626,000	19,244,000	1,008,000	707,000
Other expressed oils and fats	6,203,000	1,192,000	475,000	80,000
Totals	56,921,000	72,951,000	\$ 3,427,000	\$ 2,771,000
Grand totals	89,994,000	96,085,000	\$ 6,816,000	\$ 4,557,000

COTTONSEED OIL TRADING.

COTTONSEED OIL—Store oil demand at New York was moderate, and the market was easier with futures. Southeast and Valley crude sold at 4½¢, easing to 3½¢@3.55¢ sales in the Southeast, and 3½¢ sales and bid in the Valley. Texas was quoted nominally at 3.30¢.

Market transactions at New York:

Friday, September 9, 1932.

Spot	—Range—		Closing—
	Sales.	High. Low.	Bid. Asked.
Sept.	475 a Bid
Oct.	485 a 509
Nov.	496 a 505
Dec.	495 a 510
Jan.	500 a 504
Feb.	5 510	508	504 a 508
Mar.	5 522	522	505 a 520
Apr.	518 a 521
.....	518 a 530

Sales, including switches, 10 contracts. Southeast crude, 4¢ sales.

Saturday, September 10, 1932.

Spot	470 a Bid
Sept.	480 a Bid
Oct.	490 a 500
Nov.	490 a 500
Dec.	1 494 494
Jan.	494 a 500
Feb.	495 a 515
Mar.	2 513 510
Apr.	509 a 512
.....	509 a 525

Sales, including switches, 3 contracts. Southeast crude, 4¢ sales.

Monday, September 12, 1932.

Spot	460 a Bid
Sept.	460 a Bid
Oct.	460 a 475
Nov.	460 a 480
Dec.	465 a 480
Jan.	5 475 466
Feb.	470 a 480
Mar.	10 501 485
Apr.	2 505 505
.....	485 a 510

Sales including switches, 17 contracts. Southeast crude, 3½¢ bid.

Tuesday, September 13, 1932.

Spot	450 a Bid
Sept.	450 a Bid
Oct.	448 a 455
Nov.	450 a 458
Dec.	2 448 448
Jan.	23 451 451
Feb.	453 a 455
Mar.	30 472 463
Apr.	472 a 485
.....	470 a 485

Sales, including switches, 56 contracts. Southeast crude, 3½¢@3½¢.

Wednesday, September 14, 1932.

Spot	465 a Bid
Sept.	441 a Bid
Oct.	440 a 455
Nov.	6 452 446
Dec.	440 a 448
Jan.	12 465 460
Feb.	445 a 465
Mar.	13 478 458
Apr.	455 a 475
.....	455 a 475

Sales, including switches, 31 contracts. Southeast crude, 3½¢ sales.

Thursday, September 15, 1932.

Spot	420 a
Sept.	430 a
Oct.	433 a 438
Nov.	442 436
Dec.	437 a
Jan.	455 448
Mar.	450 a 452

Vegetable Oil Markets

WEEKLY REVIEW

Market Active—Prices React Sharply—Outside Weakness Factor—Weather South Better—Liquidation Catches Stop-Loss Orders—Consumption Report Bullish—Lard Steady—Crude Weaker.

The cotton oil future market the past week reversed the trend of late. Under persistent moderate commission house selling and liquidation, which at times ran into stop-loss orders, prices slumped 75 to 102 points from the recent highs. The unsettlement created by the larger than anticipated cotton crop estimate continued in evidence this week, even though the outlook is for a comparatively modest crop.

The latter, with the weakness in cotton and a severe setback in stocks, made for a situation where new buying power in oil was very thin, and where profit taking on a scale down and buying on resting orders had very little effect. A comparatively heavy August consumption was rather generally ignored, but this was due to the declining tendency in the markets in general.

In some quarters the impression prevailed that the large consumption last month had been discounted. The fact that lard failed to give ground materially with the other markets came in for some attention, but the spread between lard and oil, continues in favor of the western market. January oil, after showing a fair premium over January lard, ultimately sagged to a discount of around 25 points, but a normal spread of 150 points discount or more is needed to materially improve compound trade.

Consumption Increases.

Crude markets felt the situation materially. After selling at 4½¢ in the Southeast and Valley, crude eased to 3½¢@3.55¢ sales in the Southeast and 3½¢ sales and bid in the Valley. Texas was quoted 3.30¢ nominal.

Consumption of cotton oil during August, first month of the new season, was highly gratifying at 346,753 bbls., compared with 250,000 bbls. in July and 197,000 bbls. in August last year. The figures evidently show that the trade was carrying light stocks, and owing to advancing prices last month took

hold freely. However, the figures were somewhat offset by visible stocks on September 1, of 1,570,000 bbls. and the closeness of the movement of new oil, although stocks compared with 1,843,000 bbls. in July and only 603,900 bbls. in August last year.

So far this month distribution of oil is reported to have held up very well, but with the declining tendency in the market it is very doubtful as to whether or not September consumption will show up as well as in August.

Weather Favorable.

Cold storage holdings of lard in the United States on September 1 were 103,169,000 lbs., compared with 96,047,000 lbs. a year ago and a five-year September 1 average of 141,981,000 lbs. Chicago lard trade was looking for a decrease in the lard stocks there the first half of this month of between 12,000,000 and 15,000,000 lbs.

There has been little or nothing new in the way of cotton estimates from

the South the past week. The weekly weather report noted cool and rainless conditions except in limited areas of the southeast and parts of Texas. Bolls opened rapidly, with more favorable weather for outdoor operations, picking and ginning made rapid progress.

COCOANUT OIL—Demand was quiet and the market barely steady having been influenced somewhat by easier copra prices, partly due to heavy receipts in the Philippines. At New York, tanks were quoted at 3½¢@3½¢. At tanks were quoted at 3½¢@3½¢. At Pacific Coast, tanks were quoted 3½¢@3½¢.

CORN OIL—After showing considerable strength and selling at 4½¢ at outside points, with Chicago producers asking 4½¢, the corn oil market took on a nominal and quieter appearance following the break in cotton oil. Buyers were holding off, but sellers not pressing. Latest quotations were 4½¢ nominal in Chicago.

SOYA BEAN OIL—Market ruled steady to firm, with a moderate demand. Tanks f.o.b. western mills prompt, sold at 3.40¢ recently. October-December shipment quoted at 3½¢.

PALM OIL—Market quiet and steady. with spot Nigre casks quoted at New York at 3½¢@3½¢; shipment, 2.90¢; spot Lagos casks, 4¢; shipment, 3.15¢; 12½ per cent acid, bulk, 3½¢; 20 per cent softs, 3.15¢; 40 per cent, 3¢.

PALM KERNEL OIL—Demand was not brisk, but the market was steady. Bulk oil at New York, 3½¢.

OLIVE OIL FOOTS—Market was steady to firm, although demand the past week was moderate. At New York, spot was quoted at 5¢@5½¢; shipment, 4½¢@5¢.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—While offerings were not large, the market was easier following cotton oil. Peanut oil tanks were quoted at 3½¢ f.o.b. southern mills.

HULL OIL MARKETS.

Hull, England, Sept. 14, 1932. — (By Cable.)—Refined cottonseed oil, 25s 6d; Egyptian crude cottonseed oil 23s 3d.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Sept. 15, 1932.—Cotton oil futures declined about 35 points and crude ¾¢ lb. during the week. Grains, lard and cotton also tumbled. Crude is barely steady at 3½¢@3½¢ lb. for Texas and 3½¢@3½¢ lb. for Valley. Bleachable is firmly held at 4½¢ lb. loose New Orleans. A big August consumption of cotton oil has been offset by a large carryover.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Sept. 15, 1932.—Crude cottonseed oil 3½¢ lb.; forty-one per cent protein cottonseed meal, \$15.00; loose cottonseed hulls, \$2.00.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Sept. 15, 1932.—Prime cottonseed oil, 3½¢; forty-three per cent meal, \$13.00; hulls, \$3.00.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were irregular the latter part of the week. Liquidation was less active, and support steadied on better outside markets and a decrease of over 12,000,000 lbs. in Chicago lard stocks for first half September. These are 10,676,000 lbs. Last year they were 6,288,000 lbs.

Cottonseed Oil.

Cotton oil is moderately active and rather heavy. Active months are off 106 to 112 points from highs owing to weakness in cotton, barely favorable weather in the South, scattered liquidation, limited support and easier crude. Southeast, $3\frac{1}{4}$ @ $3\frac{1}{4}$ c lb.; Valley, $3\frac{1}{4}$ c lb. sales.

Quotations on bleachable cottonseed oil at New York Friday noon were:

Sept., \$4.30 bid; Oct., \$4.32@4.31; Nov., \$4.33@4.43; Dec., \$4.33@4.45; Jan., \$4.41@4.46; Feb., \$4.40@4.40; Mar., \$4.53@4.58; Apr., \$4.55@4.70.

Prime summer yellow unquoted.

Tallow.

Tallow, extra, $3\frac{1}{4}$ c sales.

Stearine.

Stearine, 6½c.

Friday's Lard Markets.

New York, Sept. 16, 1932. — Lard, prime western, \$5.45@5.65; middle western, \$5.25@5.35; city, $5\frac{1}{4}$ c; refined continent, $5\frac{1}{4}$ @6c; South American, $6\frac{1}{4}$ @ $6\frac{1}{4}$ c; Brazil kegs, $6\frac{1}{4}$ @7c; compound, $7\frac{1}{4}$ c.

JULY MARGARINE OUTPUT.

July margarine production showed an increase of 60,632 lbs. or $\frac{1}{2}$ of 1 per cent over the production of the same month a year ago according to figures of actual production reported to the U. S. Department of Agriculture by margarine manufacturers, as follows:

	July, 1932.	July, 1931.
Uncolored margarine:	Lbs.	Lbs.
Exclusively vegetable	8,900,980	7,639,618
Animal and vegetable	2,198,778	3,210,501
Total	10,999,767	10,850,119
Colored margarine:		
Exclusively vegetable	43,251	65,838
Animal and vegetable	140,597	207,026
Total	183,848	272,864
Total vegetable	8,944,240	7,706,456
Total animal and vegetable	2,339,375	3,417,527
Grand total	11,183,615	11,122,983

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BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Sept. 15, 1932.—Steady but firm market features provision trade. Hams and pure lard in fair demand; no call for picnics.

Friday's prices were as follows: Hams, American cut, 71s; hams, long cut, 78s; shoulders, square, none; picnics, 50s; short backs, none; bellies, clear, 57s; Canadian, 50s; Cumberlands, none; spot lard, 48s.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Sept. 15, 1932, show exports from that country were as follows: To the United Kingdom, 139,410 quarters; to the Continent, 29,211 quarters. Exports the previous week were: To England, 72,407 quarters; to Continent, 3,159 quarters.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the five days ended September 10, 1932, were 4,277,000 lbs.; previous week, 4,542,000 lbs.; same week last year, 3,928,000 lbs.; from January 1 to September 10 this year, 130,020,000 lbs.; same period a year ago, 149,034,000 lbs.

Shipments of hides from Chicago for the five days ended September 10, 1932, were 5,360,000 lbs.; previous week, 5,147,000 lbs.; same week last year, 4,251,000 lbs.; from January 1 to September 10 this year, 165,888,000 lbs.; same period a year ago, 134,576,000 lbs.

Profit or Loss?

Only when a buyer or seller of meat products knows the market does he buy or sell intelligently.

If a buyer makes $\frac{1}{8}$ c per pound on a car of product he has saved \$37.50.

If he makes $\frac{1}{4}$ c a pound on a car, he has made \$75.00.

The same is true of the seller. If he knows the market price, he saves anywhere from \$37.50 to \$150.00 a car. If the difference is as much as 1c a pound, he saves \$300 on a car.

If you get THE NATIONAL PROVISIONER DAILY MARKET SERVICE you know the market. You neither buy nor sell blindly.

A fractional saving on one car of product will pay for this service for an entire year. If you want full information, clip this coupon and send it with your name and address to THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

GELATINE AND GLUE DUTIES.

Changes in the duty on imports into the United States of inedible gelatine and glue of animal origin from 25 per cent ad valorem and 2c per pound to 20 per cent ad valorem and $2\frac{1}{2}$ c per pound do not apply to edible gelatine, the United States Tariff Commission announces as a result of numerous inquiries. Neither does it apply to any glue of vegetable origin nor any gelatine or glue of any kind valued at 40c or more per pound. Furthermore, the change does not apply to fish glue or casein glue, both of which are otherwise provided for. The duty on edible gelatine valued at less than 40c per pound was decreased in a previous proclamation from 20 per cent ad valorem and 5c per pound to 12 per cent ad valorem and 5c per pound, effective April 15. The new rates were effective after September 17.

N. Y. HIDE EXCHANGE FUTURES.

Saturday, September 10, 1932—Old Contracts—Close: Sept. 6.75@7.15; Dec. 7.80 sale; Mar. 8.55n. Sales 9 lots. New—Close: Sept. 6.75b; Dec. 7.70b; Mar. 8.89 sale; June 9.45@9.55. Sales 25 lots.

Monday, September 12, 1932—Old Contracts—Close: Sept. 6.50@7.00; Dec. 7.60@7.70; Mar. 8.30n. Sales three lots.

New—Close: Sept. 6.50b; Dec. 7.50n; Mar. 8.65 sale; June 9.30@9.40. Sales seven lots.

Tuesday, September 13, 1932—Old Contracts—Close: Sept. 6.00@7.00; Dec. 7.30 sale; Mar. 7.95n. Sales 5 lots.

New—Close: Sept. 6.00@6.80; Dec. 7.20n; Mar. 8.30 sale; June 8.91@9.05. Sales 11 lots.

Wednesday, September 14, 1932—Old Contracts—Close: Sept. 5.50n; Dec. 6.75 sale; Mar. 7.40n. Sales 4 lots.

New—Close: Sept. 5.50n; Dec. 6.65n; Mar. 7.75@7.90; June 8.40b. Sales 13 lots.

Thursday, September 15, 1932—Old Contracts—Close: Sept. 5.60n; Dec. 6.75@6.85; Mar. 7.45n. Sales 23 lots.

New—Close: Sept. 5.60n; Dec. 6.65n; Mar. 7.80 sale; June 8.49@8.55. Sales 57 lots.

Friday, September 16, 1932—Old Contracts—Close: Sept. 5.20n; Dec. 6.35@6.45; Mar. 7.00n. Sales 14 lots.

New—Close: Sept. 5.20n; Dec. 6.25n; Mar. 7.35@7.50; June 8.10b. Sales 19 lots.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended September 10, 1932:

Week ending	New York.	Boston.	Phila.
Sept. 10, 1932	2,875
Sept. 3, 1932	9,151
Aug. 27, 1932	5,278	350
Aug. 20, 1932	7,892
	355,880	45,584	173,472
Sept. 12, 1931	30,980
Sept. 5, 1931	23,909	857	19,989
	930,942	86,846	365,600

POSTPONE ANNUAL MEETING.

The board of directors of the Tanners' Council of America has voted to postpone the annual meeting scheduled for October 20 at Buffalo, N. Y. The various groups of the council will continue to hold their meetings regularly as necessary.

Hide and Skin Markets

Chicago.

PACKER HIDES—The packer hide market was quiet this week but apparently firm. Actual trading was confined to four cars of hides, all selling at steady prices. A total of 8,100 more hides moved last Saturday, also at steady prices.

The erratic movements of stock and other commodity exchange markets during the week, due principally to outside influences and a sympathetic decline in the Hide Exchange market, caused buyers of hides to withdraw early bids at last trading prices and hold off until conditions become more stabilized. The spot market for hides does not show any signs of being affected by those conditions and, while buyers are not showing their hand at the moment, there is no disposition on the part of packers to press hides for sale. Packers were well sold up prior to this week and are resting in a comfortable position so far as stocks are concerned.

The leather markets continue firm and fairly active for the lower grades of leather. Announcements were made during the week by several large manufacturers of medium and low priced shoes of advances of 2½¢@5¢ per pair.

One packer sold 2,100 September native steers at end of last week at 8½¢, which was paid for 3,500 earlier, as previously reported. A car July extreme native steers sold late this week at 8¢, steady.

Butt branded steers last sold at 8¢. One packer sold a car of Colorado steers this week at 7½¢ for Septembers, steady. Two cars of heavy Texas steers sold this week at 8¢, steady; 1,000 August-September light Texas steers sold last Saturday at 7½¢, steady. Extreme light Texas steers last sold at 7½¢.

Heavy native cows are quotable at 7½¢, nom. Light native cows last moved at 8¢. One lot of 5,000 August-September branded cows sold at end of last week at 7½¢, steady.

Native bulls quoted 5½¢@5¾¢, nom., and branded bulls 4¼¢@5¢, nom.

SMALL PACKER HIDES—Local small packers are fairly well cleaned up to end of August, and market is quoted nominally around 7½¢ for native all-weights and 7¢ for branded.

Last trading by local small packer association, previous week, was extreme native steers and light native cows at 8¢, and branded cows 7½¢, September take-off.

Last trading in the Pacific Coast market, early last week, was at 6¢ flat for July steers and cows, f.o.b. shipping point; offerings of August hides at 6½¢ later withdrawn, asking 7¢.

FOREIGN WET SALTED HIDES—South American market moderately active and a shade higher than last week. Sales of 12,000 B. A. steers were reported last Saturday at \$25.50 gold, equal to 7½¢, c.i.f. New York, as

against \$24.50 or 7½¢ paid previous day. Mid-week, 2,000 Artigas sold at \$34.00 Uruguay gold, equal to 8½¢, or ½¢ up from last week. Last sales were 4,000 LaPlatas and 4,000 Sansinas to this country at \$25.00, or 7½¢.

COUNTRY HIDES—The country market is about unchanged but trading slow. Hides are generally firmly held but buyers have not been disposed to buy in quantities at the advanced prices. Any improvement in patent leather business would undoubtedly be reflected in improvement in country extremes, although the present wide spread between these and packer light cows is due mostly to the fact that the country extremes coming out at present run back to late winter quality. All-weights quoted 5@5½¢, top paid late previous week. Heavy steers and cows about 4¼¢, nom. Buff weights quoted 5@5½¢, top recently paid. Extremes range 6@6½¢. Bulls around 3½¢, nom. All-weights branded about 3½¢@4¢, nom.

CALFSKINS—Trading is still awaited to definitely establish this market. Packers have advanced their asking prices from 10¢ to 12¢ on August calfskins, with last actual trading prices of 8½¢@9¢ not representative of the market.

Chicago city calfskins appear firm but slow; collectors advanced asking prices to 10¢ for 8/10-lb. and 12¢ for 10/15-lb., as against 8¢ and 10¢ asked last week. Outside cities, 8/15-lb., quoted 7½¢@8¢, nom.; mixed cities and countries 6½¢@7¢, nom.; straight countries 6@6½¢, nom.

KIPSKINS—Trading will be necessary to establish this market also, as packers have advanced their asking prices to 11¢ for northern native kipskins, as against a nominal figure of 9¢ last week.

Chicago city kipskins are held at 8½¢, some collectors not offering. Outside cities 7@7½¢, nom.; mixed city and country lots 6½¢@7¢, nom.; straight countries 6@6½¢, nom.

Packer regular slunks have sold in a small way at 55¢ and this is asked; one lot of 1,500 hairless sold at 30¢ for full size, small ones at half-price.

HORSEHIDES—Horsehides are firmly held but trading only moderately active. Chicago city renderers are quoted \$2.25@2.50, some quoting up to \$2.75,

mixed city and country lots \$2.00@2.25.

SHEEPSKINS—Dry pelts firm at 7@7½¢, top asked. Shearlings continue strong; one packer sold No. 1's this week at 45¢, or 5¢ advance, with No. 2's quoted 25@30¢, nom., as to quality, inside figure last paid. Not many shearlings coming in and packers report inquiries for good quantities. Pickled skins a shade firmer, with blind ribby lambs held at \$3.50 per doz., and ribby lambs at \$2.50, and straight run offered at \$3.00; quoted 25@37½¢ lower in other directions. Sales reported recently at New York at \$2.50 per doz. for straight run. Outside small packer lambs of current production quoted 40@45¢.

New York.

PACKER HIDES—Market quiet but apparently firm. Two small lots of August native steers reported still held, and one packer holding August branded steers. Market quotable nominally on parity with Chicago prices.

COUNTRY HIDES—Country hides about unchanged but rather quiet. Buff weights quoted 5@5½¢; around 6@6½¢ asked for good mid-western extremes.

CALFSKINS—No open trading reported on calfskins but intimations of some trading on confidential terms. Trading previous week was at 70¢ for collectors' and 80¢ for packers' 5-7's; the 7-9's were quoted 90¢@1.00, and 9-12's at \$1.25@1.35. The 12/17 buttermilk kips recently sold at \$1.35.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Sept. 16, 1932, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Sept. 16.	Prev. week.	Cor. week, 1931.
Spr. nat. str.	9 @ 9½¢	9 @ 9½¢	9½¢@10¢
Hvy. nat. str.	8 @ 8½¢	8 @ 8½¢	8 @ 8½¢
Hvy. Tex. str.	8 @ 8	8 @ 8	8 @ 8½¢
Hvy. butt brand'd str.	8 @ 8	8 @ 8	8 @ 8½¢
Hvy. Col. str.	7½¢ @ 7½¢	7½¢ @ 7½¢	8 @ 8
Ex-light Tex. str.	7½¢ @ 7½¢	7½¢ @ 7½¢	7 @ 7
Brnd'd cows.	7½¢ @ 7½¢	7½¢ @ 7½¢	7 @ 7
Hvy. nat. cows	7½¢ @ 7½¢	7½¢ @ 7½¢	7½¢ @ 7½¢
Lt. nat. cows	8 @ 8	8 @ 8	7½¢ @ 7½¢
Nat. bulls	5½¢ @ 5½¢	5½¢ @ 5½¢	4½¢ @ 4½¢
Brnd'd bulls	4½¢ @ 5¢	4½¢ @ 5¢	4 @ 4
Calfskins	10 @ 12ax	10 @ 10ax	9 @ 11
Kips, nat.	9 @ 11ax	9 @ 9a	10 @ 10
Kips, ov-wt.	8 @ 9a	8 @ 8½a	8 @ 9a
Kips, brand'd	7 @ 8a	7 @ 7½a	8 @ 8
Slunks, reg.	55ax @ 55ax	55ax @ 55ax	70¢ @ 70¢
Slunks, hris.	25 @ 30n	25 @ 30n	25 @ 30n

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts.	7½¢ @ 7½¢	7½¢ @ 7½¢	7½¢ @ 7½¢
Brnd'd	7n @ 7n	7n @ 7n	7n @ 7n
Nat. bulls	5½¢ @ 5½¢	5½¢ @ 5½¢	5 @ 5
Brnd'd bulls	4½¢ @ 4½¢	4½¢ @ 4½¢	4 @ 4
Calfskins	9 @ 10ax	8½¢ @ 9ax	10n @ 10n
Kips	8 @ 8½ax	8 @ 8	9 @ 9
Slunks, reg.	45¢ @ 45¢	40 @ 42½¢	65 @ 65
Slunks, hris.	25n @ 25n	25n @ 25n	20 @ 25n

COUNTRY HIDES.

Hvy. steers	4½¢ @ 4½¢	4½¢ @ 4½¢	5 @ 5½n
Hvy. cows	4½¢ @ 4½¢	4½¢ @ 4½¢	5 @ 5½n
Bufs	5 @ 5½	5 @ 5½	5½¢ @ 6n
Extremes	6 @ 6½	6 @ 6½	7 @ 7½n
Bulls	3 @ 3½n	3 @ 3½n	4ax @ 4ax
Calfskins	6 @ 6½n	5½¢ @ 6n	6n @ 7n
Kips	6 @ 6½n	5½¢ @ 6n	6n @ 7n
Light calf.	25n @ 25n	25n @ 25n	25 @ 35
Deacons	25n @ 25n	25n @ 25n	25 @ 35
Slunks, reg.	10n @ 10n	10n @ 10n	25 @ 30n
Slunks, hris.	5n @ 5n	5n @ 5n	5 @ 10n
Horsehides	2.00 @ 2.50	1.75 @ 2.25	1.50 @ 3.00

SHEEPSKINS.

Pkr. lambs	40 @ 45	40 @ 45	50 @ 55
Sm. pkr.	45 @ 45	40 @ 40	60 @ 65
lamb	40 @ 45	40 @ 45	50 @ 55
Pkr. shearings	45 @ 45	40 @ 40	60 @ 65
Dry pelts	7 @ 7½	6½¢ @ 7	10 @ 11

Handling Hides

Much money is undoubtedly lost by the packer through improper take-off and curing of hides and skins.

Complete directions for the proper handling of hides and skins have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by a 5-cent stamp:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.
Please send me copy of directions for take-off and curing of hides and skins.

Name
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Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Sept. 15, 1932.

CATTLE—Compared with a week ago: Mediumweight and weighty steers, 25@50c, mostly 50c, higher on strictly good and choice offerings. Light steers and yearlings lost part of the early advance but are strong to 25c higher; light heifer and mixed yearlings, 25@40c up, weighty kinds and grassy and shortfed butcher heifers showing maximum upturn; fat cows, 15@25c higher, with cutters strong; bulls, 25@40c higher; vealers, 50c up. It was largely a light steer and yearling run, weighty bullocks remaining very scarce. Killing quality of the fat run was generally plain until late in week. Fat steers, largely \$7.00@9.25, with weighty bullocks scaling 1,200 lbs. upward bringing 75c@1.00 premium over comparable light kinds. There were approximately 6,000 western grassers in run. Best weighty fed steers, \$10.35, a new high on crop; light steers, \$10.00; yearlings, \$9.85, few above \$9.50; heifer yearlings, \$8.50; best western killers, \$7.00.

HOGS—Compared with one week ago: Market mostly 25c lower; weights below 150 lbs. steady to 25c higher; packing sows, 15@25c lower. Slow fresh pork trade was main bearish factor. Shipping demand was light, with underweights and light sows predominating in out movement. Week's top, \$4.65; today's peak, \$4.50, lowest in twelve weeks; late bulk 180 to 220 lbs., \$4.35@4.45; 230 to 260 lbs., \$4.20@4.40; 270 to 300 lbs., \$4.00@4.20; 310 to 380 lbs., \$3.60@4.00; 140 to 170 lbs., \$4.15@4.40; pigs, \$3.65@4.15; packing sows, \$3.10@3.60, smooth sorts, \$3.65@3.90.

SHEEP—Compared with week ago: Killing classes, unevenly steady to 25c lower, decline largely on inbetween grade lambs. Lower dressed prices were the principal weakening factor. Today's bulks follow: Good to choice range lambs, \$5.75@6.00; plain kinds, down to \$5.35 to killers; desirable natives, \$5.50@6.00, few \$6.25 and \$6.50. Week's top natives, \$6.75; westerns, \$6.25; native throwouts, \$4.00; range yearlings, \$3.50@4.25; native slaughter ewes, \$1.50@2.00; prime 105-lb. Montanas, \$2.85.

BUSINESS OPPORTUNITIES.

Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Sept. 15, 1932.

CATTLE—Better grades of fed steers and yearlings were in demand and are selling at strong to mostly 25c higher prices, with spots up more on weighty kinds as compared with last Thursday. Other shortfed steers ruled steady to weak, while straight grassers are weak to 25c lower. The week's top reached \$9.60 on choice 1,290-lb. weights, while best yearlings and mixed heifers and steers brought \$9.00. Most of the fed offerings sold from \$6.50@9.00, and the bulk of the grass fat kinds went from \$3.50@5.35. Light yearlings and she stock held mostly steady, although some weakness was noted on best fat cows. Bulls ruled 10@15c higher, while vealers are 25@50c lower; late top, \$6.00.

HOGS—A decidedly weaker undertone prevailed in the hog market the past few days, and values are considerably lower than a week ago. Desirable grades scaling from 240 lbs. down met a fairly broad shipping outlet and are quoted 25@30c lower, while heavier weights selling to packers are 35@50c under a week ago. The late top rested at \$4.05 on a few sorted 160- to 200-lb. weights, while the majority of the 170- to 240-lb. weights sold from \$3.85@4.00. Heavy butchers moved slowly, with \$3.50@3.85 taking the more desirable 250- to 350-lb. weights. Packing sows are 35@40c lower at \$2.65@3.35.

SHEEP—Trade in fat lambs was very uneven. Range offerings were relatively scarce, and closing prices are fully steady with a week ago, while native lambs are around 50c lower for the week. Choice range lambs scored \$6.25 on Monday, but at the close a comparable kind went at \$6.00. Choice natives sold up to \$5.50 at the high time, while most late sales were made at \$5.00@5.10. Aged sheep held steady, with best fat ewes at \$2.00, bulk selling from \$1.25@1.75.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Sept. 15, 1932.

CATTLE—Values in cattle ruled unevenly weak to higher the past week. Native and western steers sold steady to 25c higher, with best kinds showing the gain; mixed yearlings and heifers, steady to 25c up, with good and choice kinds, as in steers, showing the advance; some western heifers, 15c lower;

cowstuff and bulls, mostly 25c higher; vealers, 25c higher. Choice 1,120-lb. steers topped at \$9.75, with the best yearling steers \$9.00; bulk of sales, \$6.25@8.75. Most good to choice steers, \$7.50@9.10. Mixed yearlings of 500 lbs. average topped at \$8.25, with straight heifers \$7.60 and bulk of mixed yearlings and heifers in good and choice flesh, \$6.25@7.50. Medium fleshed mixed and heifers went largely at \$4.75@5.75. Beef cows sold largely at \$2.50@3.25; top, \$4.50; low cutters, \$1.25@1.75; top sausage bulls, \$3.25. Good and choice vealers closed at \$7.00.

HOGS—Pork values declined 10@20c during the week, pigs holding steady. A top of \$4.35 was paid Thursday, with bulk of sales \$4.20@4.30; packing sows, mostly \$3.10@3.65.

SHEEP—Fat lambs finished steady to 25c lower for the week, sheep holding steady. Fat lambs topped at \$6.50 with the Thursday high at \$6.00. Bulk of lambs earned \$5.50@5.75; common throwouts, \$3.00@3.50; fat ewes, around \$1.50.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Sept. 15, 1932.

CATTLE—Fed steers, yearlings and heifers met with a good demand during the week, and prices worked higher with current prices mostly 25@50c higher than week ago. Grass she stock held steady, bulls, strong to 25c higher; vealers, mostly 50c up. Choice 1,300-lb. steers and also 1,145-lb. weights sold at \$10.00, the week's top price. Choice 863-lb. heifers sold at \$7.65.

HOGS—Increased receipts coupled with weakness in the fresh pork trade, were factors that brought about a decline of 25@40c on hogs. Thursday's top was \$4.05 on 200 to 220 lbs.; bulk 160 to 250 lbs., \$3.85@4.00; 140 to 100 lbs., \$3.50@3.90; 250 to 350 lbs., \$3.30@3.90; sows, \$2.65@3.40.

SHEEP—The general market on all killing classes showed little or no change during the period. Good to choice range lambs found outlet \$5.25@5.75; fed clipped lambs, \$5.25@5.60; sorted natives, \$5.25@5.50; good and choice range yearlings, \$3.75@4.25; good and choice ewes, \$1.25@2.00.

SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Sept. 15, 1932.

CATTLE—Slaughter steers and yearlings showed some strength, especially for better grades with weight. Choice medium weight beefs topped at \$9.75, long yearlings reached \$9.25, and most grain fed turned at \$7.00@8.75. Fat she stock also showed some improvement. Choice heavy fed heifers ranged up to \$7.75, load lots of grassers reached \$5.35, and beef cows bulked at \$2.25@3.40, with low cutters and cutters chiefly \$1.50@2.00. Bulls and vealers indicated little change. Native medium bulls sold up to \$2.75, and select vealers made \$6.50.

HOGS—Increased receipts locally brought a downward revision in swine prices, and compared with a week ago, most classes were rated 25c lower. Thursday's top held at \$4.05. The bulk of 180- to 270-lb. weights made \$3.85@3.95; 270 to 350 lbs., largely \$3.50@

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3.85; 140 to 170 lbs., \$3.50@3.90. Most packing sows, \$2.90@3.50.

SHEEP—Weak dressed trade support dropped fat lamb prices mostly 25c compared with a week ago. The late bulk of slaughter offerings made \$5.25@5.50, with choice range lambs absent. Aged sheep ruled strong to 25c higher. Load lots of slaughter ewes turned \$1.75@2.00. Aged wethers made \$2.75 and odd lots yearlings sold \$4.00 down.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Sept. 14, 1932.

CATTLE—Little change has developed on fed cattle here this week. Most grassy slaughter stock ruled unevenly weak to 25c lower, fat cows being especially slow at the decline. Fed offerings cleared from \$8.00@9.25 largely; outstanding range grassers, \$7.00@7.75, bulk \$4.50@6.00; grass cows, \$2.50@3.75; rangers, to \$5.00; heifers, \$3.25@5.00; better westerns, to \$5.75; cutters, \$1.50@2.25; medium grade bulls, \$2.75@3.00; vealers, largely \$6.50@8.50, according to condition.

HOGS—Trade in the hog house was unevenly steady to 5c to in spots 10c lower. Better 160- to 220-lb. weights sold today at \$4.10@4.20; heavier butchers, \$3.50@4.10; desirable 100- to 160-lb. weights, \$3.75@4.10; light and mediumweight packing sows, \$3.25@3.50 mostly.

SHEEP—Fat lambs are largely 25c lower, better natives centering mostly at \$5.50; selected kinds, to \$5.75. Slaughter ewes bulked at \$1.00@1.50; culls, down to 50c.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Sept. 15, 1932.

CATTLE—A load of 1,250-lb. steers brought \$9.50 on Wednesday for the first time at as high a figure since January. These cattle, while choice, were not sufficiently outstanding to command quite the full strength of the market. The spread between best cattle and those of lesser finish has tended to widen. Better grades of steers and yearlings have advanced fully 25c, while shortfed natives are closing only steady and fed westerns show a 25c or more decline. Straight grass steers, on the other hand, are steady. Cows show further advance, being fully 25c higher, with bulls 10@15c higher; vealers and calves unchanged. Bulk of native fed steers and yearlings for the week brought \$6.50@8.50; best fed Kansas grassers, \$7.60, bulk \$6.00@7.00; straight grassers, mostly \$4.00@5.40; Kansas fed heifers, \$6.50@6.65; bulk grass heifers, \$4.15@5.50; most beef cows, \$2.75@3.75, top \$4.50; cutter grades, \$1.50@2.50; bulls, \$2.40@2.75; top vealers, \$5.50; calves, \$4.00@5.00.

HOGS—Hogs have declined 20@30c

since last week, and the top of \$4.00 today was the lowest since late June. The bulk of good and choice hogs sold today as follows: 170 to 240 lbs., \$3.90@4.00; 250 to 300 lbs., \$3.65@3.85; light lights, \$3.65@3.90. Sows shared the week's decline; bulk today, \$2.85@3.40; top light sows, \$3.50.

SHEEP—The fat lamb market has been strong all week, with top lambs \$5.75 on all days excepting Wednesday when some choice Utahs brought \$5.90. Westerns are bringing an increased premium over natives, the top for which was \$5.50, with bulk \$5.00@5.50. Most westerns for the week brought \$5.50@5.75.

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers top livestock price summary, week ended Sept. 10, 1932, with comparisons:

BUTCHER STEERS.				
Up to 1,050 lbs.				
	Week ended Sept. 10.	Prev. week.	Same week, 1931.	
Toronto	\$ 5.75	\$ 6.20	\$ 7.50	
Montreal	5.50	6.25	6.60	
Winnipeg	5.00	5.25	6.00	
Calgary	3.85	4.00	5.50	
Edmonton	4.25	4.50	5.25	
Prince Albert	3.50	3.50	4.25	
Moose Jaw	5.00	5.00	5.50	
Saskatoon	5.00	5.00	5.65	

VEAL CALVES.				
Toronto	\$ 7.75	\$ 7.50	\$10.00	
Montreal	6.50	6.00	8.50	
Winnipeg	5.50	5.50	7.00	
Calgary	4.50	4.50	5.00	
Edmonton	4.00	4.00	6.00	
Prince Albert	2.75	3.00	4.00	
Moose Jaw	4.50	4.50	5.00	
Saskatoon	5.00	5.00	5.50	

SELECT BACON HOGS.				
Toronto	\$ 5.50	\$ 5.75	\$ 7.00	
Montreal	5.75	5.50	7.50	
Winnipeg	5.75	5.25	6.50	
Calgary	4.85	4.50	6.25	
Edmonton	4.75	4.60	5.85	
Prince Albert	4.95	4.95	6.00	
Moose Jaw	5.10	4.85	6.20	
Saskatoon	5.00	4.95	6.25	

GOOD LAMBS.				
Toronto	\$ 5.75	\$ 6.00	\$ 7.00	
Montreal	5.00	5.25	7.00	
Winnipeg	5.00	5.00	6.00	
Calgary	4.25	4.25	5.00	
Edmonton	3.75	3.75	5.50	
Prince Albert	3.25	3.25	4.00	
Moose Jaw	4.00	4.25	5.25	
Saskatoon	5.00	5.00	5.00	

U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, Sept. 10, 1932, as reported to THE NATIONAL PROVISIONER:

	Week ended Sept. 10.	Prev. week.	Cor. week, 1931.
Chicago	85,542	96,463	71,186
Kansas City, Kan.	56,645	39,526	34,331
Omaha	49,107	30,714	34,959
St. Louis & East St. Louis	45,151	46,848	35,909
Sioux City	18,445	4,601	18,932
St. Paul	19,646	25,976	31,614
St. Joseph	18,159	16,131	12,990
New York & J. O.	37,173	59,876	213,458
Total	329,868	294,135	263,375

AUG. BUFFALO LIVESTOCK.

Receipts and disposition of livestock, Buffalo, N. Y., for August, 1932, were:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	16,757	18,346	41,302	77,662
Shipments	5,802	14,148	19,029	53,761
Local slaughter	10,750	4,128	22,908	23,968

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Sept. 15, 1932.

Receipts of hogs at 21 concentration points and 7 packing plants in Iowa and Minnesota were of moderate proportions, and price changes were small most of the period. Expansion in marketing late proved burdensome, and closing values Thursday ruled 10@20c lower than a week ago. Late bulk good to choice 180 to 220 lbs., \$3.75@4.00; long haul loads, up to \$4.10 in spots; most 230 to 260 lbs., \$3.60@3.90; 270 to 300 lbs., \$3.40@3.70; smooth light sows, mostly \$2.90@3.30; medium weights, mainly \$2.55@2.90.

Receipts of hogs unloaded daily at these 21 concentration yards and 7 packing plants for week ended Sept. 15:

	This week.	Last week.
Friday, Sept. 9	20,800	9,300
Saturday, Sept. 10	19,600	18,000
Monday, Sept. 12	34,100	Holiday
Tuesday, Sept. 13	10,100	30,800
Wednesday, Sept. 14	11,600	9,200
Thursday, Sept. 15	16,500	15,400

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage nor fills.

LIVESTOCK PRICES COMPARED.

Livestock prices at Chicago during August, 1932, compared with those of the previous month and of August, 1931:

	Aug. 1932.	July, 1932.	Aug. 1931.
SLAUGHTER CATTLE AND VEALERS.			
Steers, 900-1,100 lbs.:			
Choice	\$ 9.10	\$ 9.00	\$ 9.75
Good	8.21	8.12	8.86
Medium	6.80	6.98	7.31
Common	4.97	5.29	5.50

Steers, 1,100-1,300 lbs.:			
Choice	9.33	9.05	9.47
Good	8.36	8.16	8.54
Steers, 1,300-1,500 lbs.:			
Choice	9.42	9.08	9.34
Good	8.43	8.23	8.42

Heifers, 550-850 lbs.:			
Choice	7.83	7.71	9.35
Good	7.01	6.97	8.11
Medium	5.90	6.01	6.16

Cows:			
Choice	4.94	5.08	6.19
Good	3.95	4.09	4.82
Com. and med.	2.98	3.13	3.60

Vealers (Milk-fed):			
Good and choice	6.80	6.10	9.32
Medium	5.42	5.14	7.52

HOGS.

Light weight:			
160-180 lbs. good and ch.	4.70	4.96	7.24
180-200 lbs. good and ch.	4.81	5.07	7.32

Medium weight:			
200-220 lbs. good and ch.	4.79	5.08	7.27
220-250 lbs. good and ch.	4.64	5.02	7.04

Heavy weight:			
250-290 lbs. good and ch.	4.39	4.88	6.64
290-350 lbs. good and ch.	4.00	4.67	5.97

Packing sows (270-500 lbs.):			
Medium and good	3.63	3.94	4.87

Packer & shipper purchases:			
Average weight, lbs.	263	260	256
Average cost	\$ 4.21	\$ 4.58	\$ 5.98

SLAUGHTER SHEEP AND LAMBS.

Lambs:			
90 lbs. down, gd. and ch.	5.96	6.27	7.58
90 lbs. down, medium	5.00	5.34	6.06

Ewes:			
90-120 lbs., med.-ch.	2.26	2.67	2.57
120-150 lbs., med.-ch.	1.88	1.59	2.20

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PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ended Saturday, September 10, 1932, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	3,464	5,010	10,903
Swift & Co.	3,612	1,749	15,362
Wilson & Co.	3,552	2,596	5,810
Morris & Co.	1,299		8,430
Anglo-American Prov. Co.	1,264		
G. H. Hammond Co.	1,642	1,311	
Libby, McNeill & Libby	493		
Shippers	8,908	13,140	20,854
Others	8,054	27,339	13,781

Brennan Pkg. Co., 4,626 hogs; Independent Pkg. Co., 728 hogs; Boyd, Lunham & Co., 876 hogs; Hygrade Food Products Corp., 4,072 hogs; Agar Pkg. Co., 4,635 hogs.

Total: 32,988 cattle, 6,070 calves, 66,082 hogs, 75,140 sheep.

Not including 833 cattle, 1,170 calves, 31,270 hogs and 23,840 sheep bought direct.

KANSAS CITY.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	4,216	3,055	2,348
Cudahy Pkg. Co.	3,038	2,829	3,285
Fowler Pkg. Co.	21		
Morris & Co.	2,415	2,721	1,618
Swift & Co.	3,709	6,897	3,006
Wilson & Co.	3,747	3,229	2,837
Independent Pkg. Co.	371		
Jos. Baum Pkg. Co.	560	10	33
Others	11,614	7,164	1,104

Total: 30,310 cattle, 26,876 hogs, 14,818 sheep.

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	5,436	14,506	8,580
Cudahy Pkg. Co.	4,138	13,512	10,096
Dold Pkg. Co.	872	6,412	
Morris & Co.	2,616	7,304	3,245
Swift & Co.	5,651	10,257	12,192
Others	22,201		
Geo. Hoffman Pkg. Co., 218 cattle; Grt. Omaha Pkg. Co., 34 cattle; Omaha Pkg. Co., 93 cattle; J. Roth & Sons, 64 cattle; So. Omaha Pkg. Co., 66 cattle; Lincoln Pkg. Co., 301 cattle; Sinclair Pkg. Co., 724 cattle; Wilson & Co., 237 cattle.			

Total: 20,450 cattle and calves; 74,102 hogs; 34,113 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,091	1,094	4,673	4,504
Swift & Co.	2,312	2,230	4,919	4,088
Morris & Co.	806	709		680
Hunter Pkg. Co.	761		2,926	1,051
American Pkg. Co.	187			
Krey Pkg. Co.			3,595	
Sleloff Pkg. Co.			1,789	
Circle Pkg. Co.			321	
Independent Pkg. Co.	1,303		424	177
Shippers	8,484	3,112	23,879	479
Others	2,258	389	5,596	1,123

Total: 18,204 cattle, 7,560 calves, 47,222 hogs, 24,738 sheep.

Not including 2,984 cattle, 2,162 calves, 24,738 hogs and 3,012 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,604	658	8,523	17,805
Armour and Co.	2,596	657	6,911	8,965
Others	1,400	145	2,906	5,506

Total: 6,600 cattle, 1,460 calves, 18,430 hogs, 32,276 sheep.

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,744	81	8,289	3,071
Armour and Co.	2,179	96	8,477	3,289
Swift & Co.	1,937	90	4,986	2,989
Shippers	1,040	18	4,376	
Others	184	20	57	

Total: 6,754 cattle, 275 calves, 26,185 hogs, 9,228 sheep.

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,887	700	4,965	541
Wilson & Co.	1,052	609	4,800	625
Others	159	37	473	

Total: 3,098 cattle, 1,436 calves, 10,147 hogs, 1,166 sheep.

Not including 25 cattle bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,099	379	4,536	1,974
Dold Pkg. Co.	447	57	3,016	28
Wichita D. B. Co.	28			
Dunn-Ostertag	51			
Keefe-Le Sturgeon	4			
Fred W. Dold	131		400	

Total: 1,790 cattle, 416 calves, 7,952 hogs, 2,002 sheep.

Not including 138 cattle and 4,227 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	482	133	1,927	18,012
Armour and Co.	275	110	1,678	20,381
Others	1,063	184	2,341	11,584

Total: 1,790 cattle, 427 calves, 5,946 hogs, 49,977 sheep.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,031	3,023	5,640	10,833
Cudahy Pkg. Co.	368	956	39	
Swift & Co.	4,941	4,540	7,275	14,180
United Pkg. Co.	1,596	84		
Others	1,063	150	9,244	4,517

Total: 10,980 cattle, 8,762 calves, 22,207 hogs, 29,530 sheep.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,914	3,969	7,194	1,858
Swift & Co., Chi.				782
Corkran Hill, Balt.			187	
R. Gums & Co.	63	31	50	65
U. D. B. Co., N. Y.	38			
Armour & Co., Mil.	652	1,981		
N.Y.B.D.M. Co., N.Y.	60			
Shippers	292	17	129	223
Others	253	534	88	411

Total: 3,272 cattle, 6,532 calves, 7,657 hogs, 3,339 sheep.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingman & Co.	981	392	6,527	951
Armour and Co.	912	124	1,130	
Hilgemeier Bros.	5		800	
Brown Bros.	116	33	75	14
Stumpf Bros.	2		83	
Schussler Pkg. Co.	2		242	
Meier Pkg. Co.	115	7	304	
Indiana Prov. Co.	28	16	212	
Riverview Pkg. Co.	30		57	
Maass-Hartman Co.	34	14		
Art Wabnitz	26	60		49
Hoosier Abt. Co.	14			
Shippers	1,696	964	17,043	7,008
Others	589	83	128	702

Total: 4,506 cattle, 1,673 calves, 27,201 hogs, 9,393 sheep.

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons				951
Ideal Pkg. Co.			123	
E. Kahn's Sons Co.	1,099	187	3,044	4,118
Kroger G. & B. Co.	152	106	2,940	
J. Lohrey Pkg. Co.	4		219	
H. H. Meyer Pkg. Co.	25		2,830	
A. Sander Pkg. Co.	5		478	
J. Schiacter's Sons	143	133		94
J. & F. Schroth Co.	12		2,940	
John F. Stegner	344	197		98
Shippers	183	681	3,260	6,855
Others	1,236	484	341	497

Total: 3,216 cattle, 1,768 calves, 17,065 hogs, 12,613 sheep.

Not including 911 cattle, 2,375 hogs and 3,010 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Sept. 10, 1932, with comparisons:

CATTLE.

	Week ended Sept. 10, 1932.	Prev. week.	Cor. week.
Chicago	32,988	47,894	66,832
Kansas City	30,310	28,252	17,845
Omaha	20,450	17,582	20,845
East St. Louis	18,204	18,030	20,200
St. Joseph	6,600	5,523	7,045
St. Louis	6,754	6,062	10,209
St. Paul	10,980	10,341	10,012
Indianapolis	4,506	3,467	2,678
Cincinnati	3,216	4,935	3,235
Total	144,500	152,457	137,738

HOGS.

	Week ended Sept. 10, 1932.	Prev. week.	Cor. week.
Chicago	66,082	75,596	67,832
Kansas City	26,876	24,260	13,790
Omaha	74,102	42,177	54,282
East St. Louis	47,222	47,466	44,874
St. Joseph	18,430	18,453	18,451
St. Louis	26,185	8,858	33,730
Oklahoma City	10,147	8,502	3,580
Wichita	7,952	9,449	5,150
Denver	5,946	5,786	4,100
St. Paul	22,207	25,185	45,918
Milwaukee	7,857	8,485	14,144
Indianapolis	27,201	29,126	25,569
Cincinnati	17,065	17,682	13,860

Total: 357,702 hogs, 317,835 hogs, 345,300 hogs.

SHEEP.

	Week ended Sept. 10, 1932.	Prev. week.	Cor. week.
Chicago	75,140	91,933	87,328
Kansas City	14,818	16,905	19,803
Omaha	34,113	26,647	42,962
East St. Louis	12,052	13,330	11,685
St. Joseph	32,276	21,977	21,540
St. Louis	9,228	3,384	10,123
Oklahoma City	1,166	786	1,377
Wichita	2,062	1,563	805
Denver	49,977	47,126	41,951
St. Paul	29,530	13,583	28,498
Milwaukee	3,339	3,767	3,013
Indianapolis	9,393	10,184	2,486
Cincinnati	12,613	13,412	9,846

Total: 285,647 sheep, 268,997 sheep, 281,332 sheep.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 5...Holiday				
Tues., Sept. 6...13,089	2,601	30,978	30,612	
Wed., Sept. 7...10,052	1,701	17,088	28,556	
Thurs., Sept. 8...7,986	1,923	18,833	15,749	
Fri., Sept. 9...1,765	866	18,037	13,323	
Sat., Sept. 10...300	200	12,000	3,000	

Total this week: 33,192 cattle, 7,294 calves, 96,936 hogs, 91,346 sheep.

Previous week: 40,681 cattle, 8,560 calves, 114,590 hogs, 96,771 sheep.

Year ago: 30,254 cattle, 8,316 calves, 93,466 hogs, 108,962 sheep.

Two years ago: 33,101 cattle, 9,245 calves, 115,673 hogs, 134,368 sheep.

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 5...Holiday				
Tues., Sept. 6...2,885			3,774	4,700
Wed., Sept. 7...2,608			1,921	4,200
Thurs., Sept. 8...2,474			1,232	6,061
Fri., Sept. 9...588			4,344	3,786
Sat., Sept. 10...100			300	

Total this week: 8,625 cattle, 246 calves, 12,623 hogs, 19,336 sheep.

Previous week: 12,512 cattle, 550 calves, 9,946 hogs, 10,180 sheep.

Year ago: 13,890 cattle, 300 calves, 23,170 hogs, 38,770 sheep.

Two years ago: 15,632 cattle, 210 calves, 20,487 hogs, 51,896 sheep.

Total receipts for month and year to Sept. 10, with comparisons:

—September— 1932. 1931. 1932. 1931.

Cattle: 40,671, 62,222, 1,322,947, 1,516,706

Calves: 9,841, 15,000, 324,432, 396,446

Hogs: 131,681, 150,921, 4,636,964, 5,079,339

Sheep: 123,987, 160,906, 2,650,005, 2,709,321

WEEKLY AVERAGE PRICE OF LIVESTOCK.

Cattle. Hogs. Sheep. Lamb.

Week ended Sept. 10: \$8.15, \$4.20, \$2.00, \$5.05

Previous week: 7.70, 4.10, 2.00, 5.10

1931: 8.00, 5.65, 1.65, 5.15

1930: 11.00, 10.25, 3.35, 8.40

1929: 13.55, 10.00, 4.80, 12.50

1928: 16.25, 12.10, 6.00, 14.95

1927: 12.05, 10.00, 5.50, 13.00

Av. 1927-1931: \$12.15, \$9.60, \$4.20, \$11.95

SUPPLIES FOR CHICAGO PACKERS.

Net supplies of cattle, hogs and sheep for packers at the Chicago Stock Yards:

Cattle. Hogs. Sheep.

*Week ended Sept. 10: 24,600, 84,400, 71,900

Previous week: 34,169, 104,650, 77,397

RECEIPTS AT CENTERS

SATURDAY, SEPTEMBER 10, 1932.

	Cattle.	Hogs.	Sheep.
Chicago	300	12,000	3,000
Kansas City	400	900	1,000
Omaha	200	2,500	2,400
St. Louis	200	2,000	200
St. Joseph	75	1,000	3,500
St. Paul	200	1,400	1,000
St. Paul	500	1,000	3,000
Fort Worth	100	100	500
Milwaukee	100	100	200
Denver	100	300	28,300
Louisville	100	300	200
Wichita	100	1,200	100
Indianapolis	100	2,000	200
Pittsburgh	300	3,100	200
Cincinnati	300	900	300
Buffalo	200	200	100
Cleveland	200	200	100
Nashville	100	500	700

MONDAY, SEPTEMBER 12, 1932.

Chicago	19,000	38,000	27,000
Kansas City	28,000	5,000	5,000
Omaha	28,000	5,000	5,000
St. Louis	7,500	11,000	3,700
St. Joseph	2,500	3,000	5,800
St. Paul	6,000	1,500	8,500
St. Paul	10,000	4,500	8,500
Fort Worth	2,000	1,000	300
Milwaukee	500	1,000	300
Denver	5,000	2,300	29,000
Louisville	1,000	1,200	1,000
Wichita	2,500	2,500	600
Indianapolis	5,000	1,500	1,500
Pittsburgh	1,200	2,300	4,000
Cincinnati	2,200	5,900	2,500
Buffalo	1,500	4,500	5,700
Cleveland	1,300	2,400	2,900
Nashville	900	1,400	700

TUESDAY, SEPTEMBER 13, 1932.

Chicago	6,000	16,000	15,000
Kansas City	8,000	4,000	7,000
Omaha	7,500	7,500	16,000
St. Louis	4,800	9,000	1,500
St. Joseph	1,800	3,000	6,500
St. Paul	1,000	2,000	5,000
St. Paul	1,900	4,500	5,900
Fort Worth	2,300	800	700
Milwaukee	700	2,300	700
Denver	800	1,200	14,600
Louisville	200	900	500
Wichita	900	2,300	500
Indianapolis	1,100	5,000	2,500
Pittsburgh	100	1,200	1,300
Cincinnati	600	4,000	2,500
Buffalo	200	800	700
Cleveland	200	1,500	2,000
Nashville	400	1,000	900

WEDNESDAY, SEPTEMBER 14, 1932.

Chicago	9,000	15,000	14,000
Kansas City	7,000	11,000	13,000
Omaha	5,500	11,000	13,000
St. Louis	2,800	8,500	2,000
St. Joseph	1,800	3,500	5,000
St. Paul	1,500	3,000	1,500
St. Paul	2,400	6,500	13,500
Fort Worth	1,000	1,800	1,000
Milwaukee	900	1,800	500
Denver	700	600	11,700
Louisville	200	600	400
Wichita	500	2,900	500
Indianapolis	1,200	2,000	6,000
Pittsburgh	100	1,000	2,000
Cincinnati	400	4,900	2,300
Buffalo	200	1,000	300
Cleveland	400	1,300	1,900
Nashville	200	900	500

THURSDAY, SEPTEMBER 15, 1932.

Chicago	7,500	24,000	20,000
Kansas City	3,500	4,500	5,000
Omaha	4,200	11,000	10,000
St. Louis	2,000	11,000	2,000
St. Joseph	1,900	3,500	5,500
St. Paul	2,000	6,000	1,500
St. Paul	2,900	4,000	4,000
Fort Worth	900	500	1,200
Milwaukee	700	1,800	600
Denver	500	11,400	19,500
Louisville	200	800	500
Wichita	200	2,700	200
Indianapolis	800	7,000	2,000
Pittsburgh	200	1,200	2,000
Cincinnati	1,000	4,000	2,400
Buffalo	200	1,100	1,400
Cleveland	300	1,000	1,300
Nashville	300	700	1,000

FRIDAY, SEPTEMBER 16, 1932.

Chicago	2,000	16,000	11,000
Kansas City	1,000	3,000	3,000
Omaha	1,300	9,500	11,500
St. Louis	900	7,000	1,600
St. Joseph	500	2,500	5,700
St. Paul	1,000	5,000	1,000
St. Paul	4,700	6,500	8,000
Fort Worth	700	800	400
Milwaukee	400	1,200	200
Denver	200	500	21,000
Louisville	200	500	300
Wichita	200	1,400	100
Indianapolis	400	1,000	1,000
Pittsburgh	400	1,800	2,500
Cincinnati	900	3,000	1,700
Buffalo	200	3,400	1,900
Cleveland	100	1,100	1,100

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Sept. 15, 1932, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs and rearing pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-160 lbs.) gd.-ch.	\$4.10@ 4.40	\$4.10@ 4.30	\$3.50@ 3.80	\$3.60@ 3.95	\$3.75@ 4.05
Lt. wt. (160-180 lbs.) gd.-ch.	4.20@ 4.50	4.20@ 4.35	3.85@ 4.00	3.75@ 4.05	4.00@ 4.05
(180-200 lbs.) gd.-ch.	4.35@ 4.50	4.25@ 4.33	3.90@ 4.05	3.90@ 4.05	4.00@ 4.05
Med. wt. (200-220 lbs.) gd.-ch.	4.35@ 4.50	4.25@ 4.35	3.90@ 4.05	3.90@ 4.05	4.00@ 4.05
(220-250 lbs.) gd.-ch.	4.25@ 4.45	4.20@ 4.35	3.85@ 4.05	3.85@ 4.00	3.70@ 4.00
Hvy. wt. (250-280 lbs.) gd.-ch.	4.00@ 4.35	4.15@ 4.30	3.60@ 3.90	3.60@ 3.90	3.50@ 3.90
(280-350 lbs.) gd.-ch.	3.75@ 4.10	3.80@ 4.25	3.30@ 3.60	3.40@ 3.65	3.40@ 3.70
Pkg. sows (275-300 lbs.) med.-ch.	3.10@ 3.50	3.00@ 3.75	2.85@ 3.40	2.50@ 3.35	2.75@ 3.40
Sltr. pigs (100-130 lbs.) gd.-ch.	3.50@ 4.15	3.75@ 4.10	3.50@ 3.90	3.75@ 4.05
Av. cost & wt. Thurs. (pigs excl.)	4.13-263 lbs.	4.34-211 lbs.	3.63-270 lbs.	3.94-231 lbs.
Slaughter Cattle and Calves:					
STEERS (800-900 LBS.):					
Choice	8.50@ 9.75	8.75@ 9.50	8.25@ 9.25	8.25@ 9.25	8.25@ 9.25
Good	7.50@ 8.75	7.25@ 9.00	7.00@ 8.50	7.00@ 8.25	7.00@ 8.25
Medium	6.25@ 7.50	6.25@ 7.25	5.50@ 7.25	5.50@ 7.00	5.50@ 7.00
Common	4.00@ 6.50	3.75@ 5.00	3.50@ 5.75	3.25@ 4.50	3.25@ 5.25
STEERS (900-1100 LBS.):					
Choice	8.75@ 9.75	9.00@ 9.50	8.50@ 9.50	8.25@ 9.50	8.25@ 9.50
Good	7.50@ 9.00	7.25@ 9.25	7.25@ 8.75	7.00@ 8.75	7.00@ 8.25
Medium	6.50@ 8.00	5.00@ 7.25	6.00@ 7.50	4.50@ 7.25	5.25@ 7.25
Common	4.25@ 6.50	3.75@ 5.00	4.00@ 6.25	3.25@ 4.50	3.25@ 5.00
STEERS (1100-1300 LBS.):					
Choice	9.00@ 10.50	9.25@ 9.75	8.75@ 9.85	8.75@ 9.75	8.50@ 9.65
Good	8.00@ 9.50	7.25@ 9.25	7.50@ 8.75	7.25@ 9.00	7.25@ 8.50
Medium	7.00@ 8.00	5.00@ 7.25	6.25@ 7.75	4.75@ 7.50	5.75@ 7.25
STEERS (1300-1500 LBS.):					
Choice	9.50@ 10.50	9.25@ 9.75	8.75@ 10.00	9.00@ 10.00	8.75@ 9.75
Good	8.25@ 9.75	7.25@ 9.25	7.75@ 8.75	7.50@ 9.00	7.50@ 8.75
HEIFERS (550-850 LBS.):					
Choice	7.75@ 8.50	7.50@ 8.00	6.75@ 7.75	7.00@ 8.00	7.25@ 8.50
Good	6.75@ 7.75	6.00@ 7.50	5.50@ 6.75	5.50@ 7.00	5.75@ 7.25
Medium	5.25@ 6.75	4.25@ 6.00	4.50@ 5.50	4.00@ 5.50	4.25@ 5.75
Common	3.50@ 5.25	3.00@ 4.25	2.50@ 4.50	2.50@ 4.00	2.75@ 4.25
COWS:					
Choice	4.25@ 5.00	4.50@ 5.00	4.25@ 5.25	4.00@ 4.75	4.00@ 4.75
Good	3.50@ 4.25	3.50@ 4.50	3.25@ 4.25	3.25@ 4.00	3.25@ 4.00
Com-med.	2.75@ 3.50	2.50@ 3.50	2.50@ 3.25	2.25@ 3.25	2.50@ 3.25
Low cutter and cutter	1.75@ 2.75	1.00@ 2.50	1.75@ 2.50	1.25@ 2.25	1.50@ 2.50
BULLS (YRLS. EX. BEEF):					
Good-choice	3.65@ 5.00	3.25@ 4.00	3.00@ 3.75	2.85@ 3.50	2.85@ 3.50
Cul-med.	2.25@ 3.65	2.00@ 3.25	1.75@ 3.00	1.75@ 2.85	2.25@ 3.75
VEALERS (MILK-FED):					
Good-choice	7.50@ 8.50	5.50@ 7.00	5.00@ 6.00	4.00@ 6.00	6.50@ 8.50
Medium	5.50@ 7.50	4.25@ 5.50	4.00@ 5.00	3.00@ 4.00	4.00@ 6.50
Cul-med.	3.50@ 5.50	2.50@ 4.25	2.50@ 4.00	2.00@ 3.00	2.50@ 4.00
CALVES (250-500 LBS.):					
Good-choice	5.00@ 6.75	4.50@ 6.50	4.50@ 5.50	3.50@ 5.50	4.00@ 5.50
Com-med.	3.50@ 5.00	2.50@ 4.50	2.00@ 4.50	2.00@ 3.50	2.00@ 4.00
Slaughter Sheep and Lambs:					
LAMBS:					
(90 lbs. down)—Good-choice	5.25@ 6.50	5.25@ 6.00	5.25@ 5.75	5.00@ 6.00	5.00@ 5.75
Medium	4.50@ 5.25	4.25@ 5.25	4.25@ 5.25	4.00@ 6.00	4.00@ 5.00
(All weights)—Common	3.50@ 4.50	3.00@ 4.25	3.00@ 4.25	3.00@ 4.00	3.00@ 4.00
YEARLING WETHERS:					
(90-110 lbs.)—Med.-ch.	3.00@ 4.75	3.00@ 4.50	3.00@ 4.50	3.00@ 4.25	2.75@ 4.25
EWES:					
(90-120 lbs.)—Med.-ch.	2.00@ 2.50	1.25@ 2.00	1.00@ 2.00	1.25@ 2.00	1.00@ 2.00
(120-150 lbs.)—Med.-ch.	1.50@ 2.25	1.00@ 1.75	1.00@ 1.75	1.00@ 1.75	1.00@ 2.00
(All weights)—Cul.-com.	1.00@ 2.00	.50@ 1.25	.25@ 1.00	.50@ 1.25	.25@ 1.00

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended Sept. 10, 1932, with comparisons:

	Week ended Sept. 10, 1932.	Prev. week.	Cor. week, 1931.
CATTLE.			
Chicago	24,913	36,284	25,413
Kansas City	30,310	28,252	17,845
Omaha	22,041	17,042	17,991
St. Louis	14,158	14,617	9,586
St. Joseph	6,075	5,686	6,240
St. Paul	5,989	4,498	
Wichita	2,344	2,935	2,127
Fort Worth	2,206	3,968	
Philadelphia	1,837	1,867	1,484
Indianapolis	1,323	1,570	1,561
New York & Jersey City	7,681	8,254	7,978
Oklahoma City	5,159	4,702	3,513
Cincinnati	3,627	3,883	3,999
Denver	1,656	2,136	1,784
St. Paul	9,956		
Total	139,870	135,896	90,822
HOGS.			
Chicago	70,356	112,078	68,498
Kansas City	28,876	24,200	13,503
Omaha	30,445	33,686	36,784
St. Louis	23,343	28,746	20,060
St. Joseph	14,778	17,187	12,946
St. Paul	19,485	4,408	
Wichita	12,179	11,500	6,617
Fort Worth	2,737	3,794	
Philadelphia	15,070	16,437	13,586
Indianapolis	12,660	11,651	10,657
New York & Jersey City	40,030	39,001	35,050
Oklahoma City	10,147	8,502	3,634
Cincinnati	16,262	16,524	14,847
Denver	6,430	6,820	5,017
St. Paul	12,963		
Total	351,761	332,074	241,486
SHEEP.			
Chicago	78,126	91,100	66,284
Kansas City	14,818	16,905	19,806
Omaha	38,904	37,579	37,579
St. Louis	11,573	9,542	11,346
St. Joseph	27,770	21,100	19,121
St. Paul	11,671	5,735	805
Wichita	2,062	1,693	
Fort Worth	3,057	4,888	
Philadelphia	7,649	9,795	6,802
Indianapolis	1,105	1,557	1,

Chicago Section

Sam Stretch, the spice man, writes his friends from the wilds of Nova Scotia, where he has been vacationing.

Allen McKenzie, chief engineer, Wilson & Co., has been on a business trip to New York during the past week.

Purchases of livestock at Chicago by days of this week totaled 20,136 cattle, 4,701 calves, 30,707 hogs, 34,525 sheep, 2,852 calves, 16,177 hogs, 22,741 sheep.

Nicholas Schick, for thirty-five years with Swift & Company and now manager of the Swift business at Havana, Cuba, has been visiting in Chicago recently.

A. C. Schueren, president of the Vaughan Co., who for the past six weeks has been on a business trip to England and the Continent, returned to Chicago this week.

Provision shipments from Chicago for the week ended Sept. 10, 1932, with comparisons, were as follows:

	Week Sept. 10.	Previous week.	Same week, '31.
Cured meats, lbs.	16,958,000	20,816,000	14,405,000
Fresh meats, lbs.	36,307,000	36,446,000	41,285,000
Lard, lbs.	10,130,000	6,508,000	8,108,000

E. S. Waterbury, general manager for Armour and Company at Omaha, has returned from a vacation fishing trip to Lake of the Woods, Canada. Ed was so "choosy" in his fishing that everything under 15 lbs. in weight went back into the water. One 24-pounder gave him a good fight.

Fred C. Cahn, of stockinette fame, who is on an extended European trip combining business with pleasure, reports in a letter to THE NATIONAL PROVISIONER that he is having a fine time. Mr. Cahn sailed on the steamer Champlain during the latter part of last month, being the only one on board affiliated with the meat packing industry.

Packers who attended a committee meeting of the Institute of American Meat Packers in Chicago this week were: Louis W. Kahn, president, E. Kahn Sons Co., Cincinnati, O.; John R. Kinghan, chairman of the board, Kingan & Co., Indianapolis, Ind.; W. F. Price, vice president, Jacob Dold Packing Co., Buffalo, N. Y.; F. G. Duffield, vice president, Jacob E. Decker & Sons Co., Mason City, Ia.; T. Henry Foster, president, John Morrell & Co., Ottumwa, Ia.; Jay C. Hormel, president, Geo. A. Hormel & Co., Austin, Minn.; J. W. Rath, president, Rath Packing Co.,

Waterloo, Ia.; W. R. Sinclair, vice president, Kingan & Co., Indianapolis, Ind.; Samuel Slotkin, president, Hygrade Food Products Corp., New York City; T. W. Taliaferro, president, Hammond-Standish Co., Detroit, Mich.

CHAIN STORE NOTES.

Sales of the H. C. Bohack Co. for the five weeks ending September 3 totaled \$2,955,353 compared with sales of \$3,454,955 for the 1931 period, a decline of 14.4 per cent. For the thirty-one weeks ending September 3, 1932, sales totaled \$19,498,050 compared with \$20,984,298 in a similar period of the previous year, a decline of 7.1 per cent.

Loblaw Groceries showed a net profit for the four weeks ended July 23, 1932, of \$48,165 against a profit of \$64,593 in the 1931 period.

PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain stores, and food manufacturers' listed stocks, Sept. 15, 1932, or nearest previous date, with number of shares dealt in during week, and closing prices on Sept. 15, 1932.

	Sales.	High.	Low.	—Close—
	Week ended,			Sept. 15.
	Sept. 15.	Sept. 15.		Sept. 15.
Amal. Leather.	600	1 1/4	1 1/4	1 1/4
Do. Pfd.	500	8 1/4	8 1/4	8 1/4
Amer. H. & L.	3,300	4 1/4	4 1/4	4 1/4
Do. Pfd.	900	19	18	18
Amer. Stores	500	34 1/4	34 1/4	34 1/4
Armour A.	40,200	2 1/4	2 1/4	2 1/4
Do. B.	29,400	1 1/4	1 1/4	1 1/4
Do. Ill. Pfd.	9,400	11 1/4	11 1/4	11 1/4
Do. Del. Pfd.	900	45 1/4	45	45
Barnett Leath.	4 1/4
Beechmont Pack.	400	41	41	41
Bohack, H. C.	45
Do. Pfd.	85
Brennan Pack.	19
Do. Pfd.	50
Chick. C. Oil.	800	11 1/4	11	12 1/4
Childs Co.	5,800	6 1/4	5 1/4	6 1/4
Cudahy Pack.	600	30	30	32 1/4
First Nat. Strs.	4,800	51 1/4	48 1/4	52 1/4
Gen. Foods	44,300	29 1/4	28 1/4	28 1/4
Gobel Co.	5,000	5 1/4	5 1/4	5 1/4
Gr. A. & P. Ind.	210	118 1/4	118 1/4	117 1/4
Do. New	550	152	150 1/4	151
Hormel, G. A.	150	12 1/4	12	12
Hygrade Food.	1,600	4	4	4
Kroger G. & B.	22,100	16 1/4	15 1/4	16 1/4
Libby McNeill	4,400	2 1/4	2 1/4	2 1/4
McMarr Stores.	8 1/4
Mayer, Oscar.	5 1/4
Michelberry Co.	800	5 1/4	5 1/4	5 1/4
M. & H. Pfd.	250	15	15	15
Morrell & Co.	300	35	35	31
Nat. Pfd. A.	1
Do. B.	1 1/4
Nat. Leather	2,250	7 1/4	7 1/4	7 1/4
Nat. Tea	2,100	7 1/4	7 1/4	7 1/4
Proc. & Gamb.	12,600	32 1/4	31 1/4	31 1/4
Do. Pr. Pfd.	40	98 1/4	98 1/4	98 1/4
Rath Pack.	17
Safeway Strs.	18,100	49 1/4	47 1/4	51 1/4
Do. 6% Pfd.	100	88	88	84
Do. 7% Pfd.	130	98 1/4	98 1/4	97 1/4
Stahl Meyer	6
Swift & Co.	22,150	10 1/4	9 1/4	10 1/4
Do. Intl.	16,650	19	18	22
Trans. Pork	11
U. S. Cold Store	33 1/4
U. S. Leather	5,100	8 1/4	8 1/4	8 1/4
Do. A.	9,100	12 1/4	12	12 1/4
Do. Pr. Pfd.	200	70 1/4	70	70
Wesson Oil	2,500	15 1/4	14 1/4	15 1/4
Do. Pfd.	200	58 1/4	58 1/4	52
Wilson & Co.	2,400	1 1/4	1 1/4	1 1/4
Do. A.	2,900	3 1/4	3 1/4	3 1/4
Do. Pfd.	3,100	20 1/4	20	20 1/4

VISKING CORP. EXPANDS.

Visking Corporation, the leading manufacturer of synthetic sausage casings, has completed plans to move its offices and plant from 4311 Justine st., in the Union Stock Yards, to a location on the south side of 65th st., a short distance west of Oak Park ave., Clearing, Ill.

The company has taken a long time lease on the site with option to purchase. The property comprises a one- and two-story brick building, 150 by 500 ft., on a tract of land 176 by 650 ft. The lease is for 25 years and the option to buy includes also an option on an adjoining tract 150 by 650 ft.

It is estimated by president Erwin O. Freund that the company will spend approximately \$300,000 for machinery to increase capacity and secure more economical operating procedure. The manufacturing method, which is protected by patents, is a complicated chemical process requiring specialized equipment for adequate control and uniformity of product.

Remodeling of the building and installation of equipment is now under way, and the new plant will be in partial operation by the middle of November. It is expected that the full equipment of machinery will be installed by the middle of January.

UPWARD BUSINESS TRENDS.

Continental Can Co. increased employment at its plants throughout the country to 8,800 during August, the largest number of workers for any month this year. The company announced that August sales showed a substantial increase over July.

Four Omaha packing plants reported the addition of 450 men to their staff last week, due to increased livestock receipts at that market. One company reported the addition of 225 men and another of 205, with others taking on only a few extra men. A number of companies reported that hours of work had increased considerably for all permanent employees.

DANISH BACON FACTORIES.

(Continued from page 25.)

or agents in London, and to English jobbers, and have local agents at other places. A number of bacon factories (eighteen in all), however, deliver their products to a general agency in London, called the Danish Bacon Company, which now sells from 30 to 33 per cent



PACKERS COMMISSION CO.

SPECIALIZING IN DRESSED HOGS FROM THE HOG BELT
CHICAGO BOARD OF TRADE BLDG. : : Phone Webster 3113

F. C. ROGERS, INC.NINTH AND NOBLE STREETS
PHILADELPHIA**PROVISION
BROKER**Member of New York Produce Exchange
and Philadelphia Commercial Exchange**Stewart-Kingscott Company**ARCHITECTS & ENGINEERS
KALAMAZOO, MICHIGANSpecializing in designing and supervising construction
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Architect

PACKING PLANTS AND COLD STORAGE CONSTRUCTION

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Their Flavor is a
"Marvel"Marvel Brand Hams
and Bacon are pop-
ular because their
flavor is unsurpassed
—and their price is
reasonable.

of all exported Danish bacon. This company sells to large retail dealers and combats English jobbers in their efforts to corner the Danish supply in England and fix prices.

Trade Association Work.

Co-operative bacon factories have also their national organization, called the association of the Danish Co-operative Bacon Factories, which represents them in matters of mutual interest and acts in their behalf to carry through needed reforms, commercially or legislatively. The association has its offices in Copenhagen. It serves the common interest of the co-operative plants and the pork industry. The association has taken an active part in the following measures:

1. It has endeavored to establish stable market quotations for pork. The association is now represented on a committee that issues these quotations once a week.
2. It has promoted improved pig breeding and has collaborated with the state to establish breeding centers and laboratories for the examination of pig fodder and its effect on animals.
3. It has collaborated with the individual bacon factories to improve slaughtering methods and to introduce a quality bread or mark of the factories' products, in the same manner as Danish dairy products are marked.

Uniform Quality Plans.

In 1905 the Association petitioned the Danish minister of agriculture to introduce a uniform control of all lightly salted pork exported. The petition was

granted and the Minister of Agriculture appointed a veterinary surgeon at each factory to examine all slaughtered animals and to carry out strict veterinary supervision. The control of these state veterinary surgeons has helped to improve the quality of the slaughterhouse products.

The use of the "Lur" mark was introduced to indicate the quality of the meat or bacon. First-class meat is branded with a red "Lur" mark and with the word "Denmark," to which is added the factory's number of registration. This mark serves as a guarantee for the quality of the meat and that it has been thoroughly inspected by a veterinary surgeon. According to a regulation issued by the Danish Minister of Agriculture all bacon or salted pork, or other pork products, exported to Great Britain or Ireland, must be Class A meat and must be branded with the "Lur" mark and the word "Danish." Further, pork or bacon must be exported from state authorized slaughterhouses only, or through special exporting houses that have received a license from the Minister of Agriculture.

Has Its Own Inspection.

4. The association has also been instrumental in introducing general control of Danish bacon or pork products, other than the control at the factories by state-appointed veterinary surgeons.

At the principal Danish port of shipment of bacon for England, which is the port of Esbjerg, inspection by government inspectors is made four times a year of the bacon awaiting shipment. The dates of inspection are not announced beforehand to the bacon factories. The meat is inspected as to cut,

contents of salt, etc. Based on their examination, the inspectors make recommendations for the guidance of the bacon factories.

The following figures for 1928, 1929 and 1930, will indicate operations and development of the Danish Co-operative Bacon Factories.

	1928.	1929.	1930.
No. co-operative bacon factories	48	49	51
Total members	179,876	182,872	177,221
Average members per factory	3,747	3,732	3,475
Total pigs slaughtered	4,417,178	4,124,881	4,974,624
Average number slaughtered per factory	92,025	84,335	97,542
Average price realized by members per pig	102.50 Kr.	120.06 Kr.	90.66 Kr.

In 1931, for which complete figures are not available, the number of bacon factories had increased to 61. The number of pigs slaughtered at the co-operative slaughter houses was 6,100,000, but the average price per pig had dropped to about kr. 70.00

GEO. H. JACKLE

Broker

Tankage, Blood, Bones,
Cracklings, Bonemeal,
Hoof and Horn MealChrysler Bldg.,
405 Lexington Ave.
New York City

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Thursday,
Sept. 15, 1932.

REGULAR HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
8-10	8 1/4	9 1/4	10 1/4
10-12	8 1/4	9	10
12-14	7 3/4	8 3/4	9 3/4
14-16	7 1/4	8 1/4	9 1/4
10-16 range	7 1/4	8 1/4	9 1/4

BOILING HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
10-18	7 1/4	8 1/4	9 1/4
18-20	7 1/4	8 1/4	9 1/4
20-22	7 1/4	8 1/4	9 1/4
10-22 range	7 1/4	8 1/4	9 1/4

SKINNED HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
10-12	8 1/4	9 1/4	10 1/4
12-14	8 1/4	9 1/4	10 1/4
14-16	8 1/4	9 1/4	10 1/4
16-18	8 1/4	9 1/4	10 1/4
18-20	8 1/4	9 1/4	10 1/4
20-22	8 1/4	9 1/4	10 1/4
22-24	8 1/4	9 1/4	10 1/4
24-26	8 1/4	9 1/4	10 1/4
26-30	8 1/4	9 1/4	10 1/4
30-35	8 1/4	9 1/4	10 1/4

PICNICS.

	Green Standard.	Sweet Pickled Standard.	Sh. Shank.
4-6	8 1/4	7	7 1/2
6-8	8 1/4	7 1/2	7 1/2
8-10	8 1/4	7 1/2	7 1/2
10-12	8 1/4	7 1/2	7 1/2
12-14	8 1/4	7 1/2	7 1/2

BELLIES.

	Green Sq. Sdls.	S.P.	Cured Dry Cured.
6-8	8	8 1/4	8 1/4
8-10	8	8 1/4	8 1/4
10-12	7 3/4	8 1/4	8 1/4
12-14	7 3/4	8 1/4	8 1/4
14-16	7 3/4	8 1/4	8 1/4
16-18	7 3/4	8 1/4	8 1/4

D. S. BELLIES.

	Clear Standard.	Fancy.	Rib
14-16	6 1/4	6 1/4	6 1/4
16-18	6 1/4	6 1/4	6 1/4
18-20	6 1/4	6 1/4	6 1/4
20-25	6 1/4	6 1/4	6 1/4
25-30	6 1/4	6 1/4	6 1/4
30-35	6 1/4	6 1/4	6 1/4
35-40	6 1/4	6 1/4	6 1/4
40-50	6 1/4	6 1/4	6 1/4
50-60	6 1/4	6 1/4	6 1/4

D. S. FAT BACKS.

	Standard.	Export Trim.
8-10	5 1/4	5 1/4
10-12	5 1/4	5 1/4
12-14	5 1/4	5 1/4
14-16	5 1/4	5 1/4
16-18	5 1/4	5 1/4
18-20	5 1/4	5 1/4
20-25	5 1/4	5 1/4

OTHER D. S. MEATS.

Extra short clears	35-45	6 1/2
Extra short ribs	35-45	6 1/2
Regular plates	6-8	4 1/4
Clear plates	4-6	4 1/4
Jowl butts	4 1/2 @ 4 3/4	4 1/4
Green square jowls	5 1/4	5 1/4
Green rough jowls	5 1/4	5 1/4

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2401 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

SATURDAY, SEPTEMBER 10, 1932.

	Open.	High.	Low.	Close.
LARD—				
Sept. .. 5.02 1/2	5.02	4.97 1/2	5.00ax	
Oct. ... 5.05	5.05	5.00	5.00—b	
Jan. ... 5.05	5.05	4.90	4.90	
May ... 5.22 1/2	5.22 1/2	5.05	5.05	

CLEAR BELLIES—				
Sept.				6.25n

MONDAY, SEPTEMBER 12, 1932.

LARD—				
Sept. .. 4.95	4.95	4.82 1/2	4.87 1/2b	
Oct. ... 4.95	4.95	4.82 1/2	4.85b	
Jan. ... 4.77 1/2	4.82 1/2	4.62 1/2	4.62 1/2—cs	
May ... 4.97 1/2-92 1/2	5.00	4.80	4.80b	

CLEAR BELLIES—				
Sept.				6.00ax

TUESDAY, SEPTEMBER 13, 1932.

LARD—				
Sept. ... 4.87 1/2	4.87 1/2	4.87 1/2	4.87 1/2	
Oct. ... 4.90	4.82 1/2	4.87 1/2	4.90	
Jan. ... 4.77 1/2	4.72 1/2	4.65	4.72 1/2b	
May ... 4.82 1/2	4.90	4.82 1/2	4.87 1/2b	

CLEAR BELLIES—				
Sept.				5.87 1/2

WEDNESDAY, SEPTEMBER 14, 1932.

LARD—				
Sept. ... 5.00	5.05	4.92 1/2	4.95	
Oct. ... 4.95	4.87 1/2	4.95	4.95b	
Jan. ... 4.75	4.77 1/2	4.70	4.70	
May ... 4.92 1/2	4.92 1/2	4.87 1/2	4.87 1/2	

CLEAR BELLIES—				
Sept.				5.87 1/2n

THURSDAY, SEPTEMBER 15, 1932.

LARD—				
Sept. ... 5.00	5.00	4.92 1/2	4.95	
Oct. ... 4.82 1/2	4.82 1/2	4.50	4.82 1/2	
Jan. ... 4.90	4.82 1/2	4.50	4.50b	
May ... 4.80	4.80	4.67 1/2	4.67 1/2ax	

CLEAR BELLIES—				
Sept.				5.87 1/2n

FRIDAY, SEPTEMBER 16, 1932.

LARD—				
Sept. ... 4.95			4.95	
Oct. ...			4.87 1/2b	
Jan. ... 4.90			4.60ax	
May ... 4.77 1/2	4.77 1/2	4.70	4.70	

CLEAR BELLIES—				
Sept.				5.87 1/2n

Key: ax, asked; b, bid; n, nominal; —, split.

WHEN YOU WANT A GOOD MAN.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

ANIMAL OILS.

Prime edible lard oil	@ 8 1/4
Headlight burning oil	@ 8
Winter winter strained	@ 7 1/2
Extra winter strained	@ 7 1/2
Extra lard oil	@ 7 1/2
Extra No. 1	@ 6 1/4
No. 1 lard oil	@ 6 1/4
No. 2 lard oil	@ 6
Acidless tallow oil	@ 5 1/2
20° C. T. neatfoot oil	@ 12 1/2
Pure neatfoot	@ 8
Special neatfoot	@ 7 1/2
Extra neatfoot	@ 7
No. 1 neatfoot	@ 6 1/2

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

COOPERAGE.

Ash pork barrels, black iron hoops ..	\$1.25 @ 1.27 1/2
Oak pork barrels, black iron hoops ..	1.30 @ 1.32 1/2
Ash pork barrels, galv. iron hoops ..	1.40 @ 1.42 1/2
Oak pork barrels, galv. iron hoops ..	1.45 @ 1.47 1/2
White oak ham tierces ..	2.00 @ 2.02 1/2
Red oak lard tierces ..	1.05 @ 1.07 1/2
White oak lard tierces ..	1.75 @ 1.77 1/2

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Sept. 10, 1932:

—Week ended— Jan. 1 to
Sept. 10, Sept. 12, Sept. 3, Sept. 10,
1932, 1931, 1932, 1932.
M lbs. M lbs. M lbs. M lbs.

	Total	To Belgium	United Kingdom	Other Europe	Cuba	Other countries
HAMS AND SHOULDERS, INCLUDING WILTSHIRES	619	1,000	750	44,372	19	2,700
Total	581	954	658	38,434	19	2,700
Other Europe	36	102	70	2,700	24	2,700
Other countries	3	4	24	2,700		

	Total	To Germany	United Kingdom	Other Europe	Cuba	Other countries
BACON, INCLUDING CUMBERLANDS	433	715	301	12,940	19	2,700
Total	78	164	28	3,441	19	2,700
Other Europe	183	316	5	3,441	19	2,700
Other countries	86	136	75	3,441	19	2,700
Other countries	78	47	227	1,700		

	Total	To Belgium	United Kingdom	Other Europe	Cuba	Other countries
PICKLED PORK	63	73	103	0.03	19	2,700
Total	7	8	15	1,400	48	65
Other Europe	48	65	70	1,400	8	6
Other countries	8			6	0.004	

	Total	To Germany	United Kingdom	Other Europe	Cuba	Other countries
LARD	10,676	6,288	5,551	370,940	19	2,700
Total	4,467	1,704	1,206	101,217	19	2,700
Netherlands	2,119	294	439	20,423	19	2,700
United Kingdom	3,504	2,000	3,467	104,481	19	2,700
Other Europe	236	707	248	14,940	19	2,700
Cuba	180	858	60	14,940	19	2,700
Other countries	41	85	344	44,323		

TOTAL EXPORTS BY PORTS.

Week ended Sept. 10, 1932.

	Hams and shoulders, Bacon, M lbs.	Pickled M lbs.	Lard, M lbs.
Total	619	433	10,676
Boston			8
Detroit	471	53	20
Port Huron	37	37	22
Key West	36	86	8
New Orleans	2		4
New York	73	257	5
Baltimore			820

DESTINATION OF EXPORTS.

	Hams and shoulders, Bacon, M lbs.	Lard, M lbs.
United Kingdom (total)	581	100
Liverpool	324	140
London	75	26
Manchester	7	
Glasgow	113	
Other United Kingdom	62	
Exported to:		
Germany (total)	4,467	
Hamburg	4,362	
Other	255	

*Corrected to July 31, 1932.

†Exports to Europe only.

CURING MATERIALS.

	Ribbs, Sacka
Nitrite of soda, 1 c. l. Chicago	10 1/4
Saltpeter, 25 bbl. lots, f.o.b. N. Y.:	
Dbl. refined granulated	6 1/4 5.00
Small crystals	7 1/4
Medium crystals	7 1/4
Large crystals	8
Bbl. reld. gran. nitrate of soda	3 1/2 3.25
Less than 25 bbl. lots, 1/2 c. more.	
Salt—	
Granulated, carlots, per ton, f.o.b. Chicago,	
bulk	6.00
Medium, carlots, per ton, f.o.b. Chicago,	
bulk	9.00
Rock, carlots, per ton, f.o.b. Chicago	8.70

	Raw sugar, 96 basis, f.o.b. New Or-	leaves
Second sugar, 90 basis	@ 3.10	None
Syrup testing, 63 to 65 combined su-	@ 2.30	
crose and invert, New York	@ 4.25	
Standard gran. f.o.b. refiners (2%) ..	@ 4.50	
Packers' curing sugar, 100 lb. bags,	@ 4.50	
f.o.b. Reserve, La., less 2%	@ 4.40	
Packers' curing sugar, 250 lb. bags,	@ 4.40	
f.o.b. Reserve, La., less 2%		

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole. Ground.
Allspice	6 1/2
Cinnamon	15 1/2
Cloves	15 1/2
Coriander	6 1/2
Ginger	12 1/2
Mace, Banda	35 1/2
Nutmeg	11 1/2
Pepper, black	11 1/2
Pepper, Cayenne	11 1/2
Pepper, red	11 1/2
Pepper, white	11 1/2

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers—	Sept. 14, 1932.	Week ended, Sept. 14, 1932.	Cor. week, 1931.
400-600	15	@ 15 1/4	17 @ 17 1/4
600-800	15	@ 15 1/2	15 1/4 @ 15 1/2
800-1000	15	@ 15 3/4	14 1/2 @ 15 1/2
Good native steers—			
400-600	14	@ 14 1/4	16 @ 16 1/4
600-800	14	@ 14 1/2	14 1/4 @ 14 1/2
800-1000	14	@ 14 3/4	14 @ 14 1/2
Medium steers—			
400-600	13 1/4	@ 14	15 @ 15 1/4
600-800	13 1/2	@ 14	13 @ 13 1/2
800-1000	13 3/4	@ 14	13 1/4 @ 13 1/2
Hefers, good, 400-600	11 1/2	@ 12 1/2	13 1/2 @ 15
Overs, 400-600	7 1/2	@ 8 1/2	7 1/2 @ 8 1/2
Heif. quarters, choice		@ 12 1/2	22 1/2 @ 23 1/2
Fore quarters, choice		@ 12	@ 12

Beef Cuts.

Steer loins, prime	@ 33	@ 32
Steer loins, No. 1	@ 32	@ 31
Steer loins, No. 2	@ 30	@ 28
Steer short loins, prime	@ 44	@ 43
Steer short loins, No. 1	@ 43	@ 42
Steer short loins, No. 2	@ 39	@ 38
Steer loin ends (hips)	@ 22	@ 22
Steer loin ends, No. 2	@ 22	@ 22
Cow loins	@ 18	@ 19
Cow short loins	@ 24	@ 22
Steer ribs, No. 1	@ 13	@ 13
Steer ribs, prime	@ 23	@ 21
Steer ribs, No. 1	@ 22	@ 20
Steer ribs, No. 2	@ 20	@ 19
Cow ribs, No. 2	@ 10	@ 12
Steer rounds, No. 1	@ 15 1/2	@ 15 1/2
Steer rounds, No. 2	@ 14	@ 15
Steer chucks, prime	@ 11 1/4	@ 13 1/4
Steer chucks, No. 1	@ 10 1/2	@ 10 1/2
Steer chucks, No. 2	@ 10	@ 10 1/2
Cow rounds	@ 10	@ 11 1/4
Cow chucks	@ 8	@ 8
Steer plates	@ 7 1/4	@ 7 1/4
Medium plates	@ 4	@ 4
Briskets, No. 1	@ 11	@ 12
Steer navel ends	@ 5 1/4	@ 4
Cow navel ends	@ 4	@ 4
Fore shanks	@ 6	@ 6
Hind shanks	@ 4	@ 4
Strip loins, No. 1, bbls.	@ 60	@ 50
Strip loins, No. 2	@ 55	@ 40
Sirloin butts, No. 1	@ 27	@ 30
Beef tenderloins, No. 1	@ 20	@ 22
Beef tenderloins, No. 2	@ 18	@ 20
Rump butts	@ 18	@ 18
Flank steaks	@ 14	@ 16
Hanging clods	@ 9	@ 10 1/4
Hanging tenderloins	@ 8	@ 8
Insides, green, 6 @ 8 lbs.	@ 12	@ 13 1/4
Insides, green, 5 @ 8 lbs.	@ 7 1/2	@ 9 1/4
Knuckles, green, 5 @ 8 lbs.	@ 9	@ 12 1/4

Beef Products.

Brains (per lb.)	@ 5	@ 6
Hearts	@ 5	@ 5
Tongues	@ 14	@ 15
Sweetbreads	@ 13	@ 15
Ortall, per lb.	@ 7	@ 7
Fresh tripe, plain	@ 7	@ 6
Fresh tripe, H. C.	@ 8	@ 8
Livers	@ 13	@ 13
Kidneys, per lb.	@ 7	@ 11

Veal.

Choice carcasses	@ 11	@ 12
Good carcasses	@ 9	@ 10
Good saddles	@ 14	@ 15
Good racks	@ 7	@ 10
Medium racks	@ 6	@ 6 1/2

Veal Products.

Brains, each	@ 5	@ 6
Sweetbreads	@ 48	@ 40
Calf livers	@ 39	@ 42

Lamb.

Choice lambs	@ 15	@ 16
Medium lambs	@ 13	@ 14
Choice saddles	@ 17	@ 18
Medium saddles	@ 15	@ 20
Choice foresh	@ 13	@ 12
Medium foresh	@ 10	@ 10
Lamb ribs, per lb.	@ 20	@ 20
Lamb kidneys, per lb.	@ 10	@ 10
Lamb loins	@ 12	@ 25

Mutton.

Heavy sheep	@ 2 1/2	@ 3
Light sheep	@ 7	@ 7
Heavy saddles	@ 4	@ 5
Light saddles	@ 4	@ 8
Heavy foresh	@ 2	@ 2
Light foresh	@ 5	@ 4
Mutton legs	@ 10	@ 10
Mutton loins	@ 7	@ 7
Mutton stew	@ 4	@ 3
Sheep tongues, per lb.	@ 10	@ 10
Sheep heads, each	@ 8	@ 10

Fresh Pork, etc.

Pork loins, 8 @ 10 lbs. av.	@ 14 1/4	@ 18
Picnic shoulders	@ 8	@ 13 1/2
Skinless shoulders	@ 8	@ 10
Tenderloins	@ 30	@ 42
Spare ribs	@ 6	@ 8
Back fat	@ 6 1/2	@ 9
Boston butts	@ 10	@ 14
Boneless butts, cellar trim, 2 @ 4	@ 13	@ 16
Hocks	@ 5	@ 7
Tails	@ 5	@ 7
Neck bones	@ 3	@ 3 1/2
Slip bones	@ 9	@ 9
Blade bones	@ 5 1/4	@ 9
Pigs' feet	@ 2 1/4	@ 4
Kidneys, per lb.	@ 5	@ 6
Livers	@ 3 1/2	@ 5 1/4
Brains	@ 5	@ 10
Ears	@ 4 1/4	@ 5
Snouts	@ 5	@ 7
Heads	@ 5	@ 8

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 18 1/4
Country style sausage, fresh in link	@ 17
Country style sausage, fresh in bulk	@ 11
Country style pork sausage, smoked	@ 15
Frankfurts in sheep casings	@ 15
Frankfurts in hog casings	@ 14
Bologna in beef bungs, choice	@ 14
Bologna in beef middles, choice	@ 14
Liver sausage in beef rounds	@ 13
Smoked liver sausage in hog bungs	@ 15
Liver sausage in hog bungs	@ 13
Head cheese	@ 13
New England luncheon specialty	@ 18
Minced luncheon specialty, choice	@ 15
Tongue sausage	@ 18
Blood sausage	@ 13
Souse	@ 13
Polish sausage	@ 14

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@ 38
Thuringer cervelat	@ 16
Farmer	@ 24
Holesteiner	@ 22
B. C. salami, choice	@ 36
Milano salami, choice, in hog bungs	@ 33
B. C. salami, new condition	@ 16
Frissese, choice, in hog middles	@ 27
Genoa style salami	@ 39
Pepperoni	@ 25
Mortadella, new condition	@ 16
Capicola	@ 35
Italian style hams	@ 28
Virginia hams	@ 31

SAUSAGE MATERIALS.

Regular pork trimmings	5 @ 5 1/2
Special lean pork trimmings	8 1/4 @ 7
Extra lean pork trimmings	8 @ 8 1/4
Neck bone trimmings	5 1/2 @ 6
Pork cheek meat	@ 5
Pork hearts	@ 4
Pork livers	3 1/2 @ 4
Native boneless bull meat (heavy)	@ 7
Boneless chucks	@ 6 1/2
Shank meat	@ 6
Beef trimmings	@ 5 1/2
Beef cheeks (trimmed)	@ 4 1/2
Dressed canners, 350 lbs. and up	@ 4 1/2
Dressed cutter cows, 400 lbs. and up	@ 5 1/4
Dr. bologna bulls, 600 lbs. and up	@ 5 1/4
Beef tripe	@ 2
Pork tongues, canner trim, S. P.	@ 7

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	18
Domestic rounds, 140 pack	30
Export rounds, wide	45
Export rounds, medium	25
Export rounds, narrow	33
No. 1 weasands	15
No. 2 weasands	6 1/2
No. 1 bungs	14
No. 2 bungs	10
Middles, regular	80
Middles, select wide, 2 @ 2 1/4 in. diameter	1.85
Middles, select, extra wide, 2 1/2 in. and over	2.25
Dried bladders:	
12-15 in. wide flat	1.85
10-12 in. wide, flat	.80
8-10 in. wide, flat	.40
6-8 in. wide, flat	.40 and 45

Hog casings:

Narrow, per 100 yds.	2.45
Narrow, special, per 100 yds.	1.75
Medium, regular	1.50
Wide, per 100 yds.	.50
Extra wide, per 100 yds.	.60
Export bungs	.30
Large prime bungs	.22
Medium prime bungs	10 1/2 to 11 1/4
Small prime bungs	7 @ 8
Middles, per set	.20
Stomachs	.12

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$4.25
Large tins, 1 to crate	\$6.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	5.25
Large tins, 1 to crate	6.90
Smoked link sausage in hog casings—	
Small tins, 2 to crate	4.50
Large tins, 1 to crate	5.25

DRY SALT MEATS.

Extra short clears	@ 6
Extra short ribs	@ 6
Short clear middle, 60-lb. av.	@ 7
Clear bellies, 18 @ 20 lbs.	@ 6 1/2
Clear bellies, 14 @ 16 lbs.	@ 6
Standard bacon, 6 @ 8 lbs.	@ 6
Rib bellies, 25 @ 30 lbs.	@ 6
Fat backs, 10 @ 12 lbs.	@ 5 1/4
Fat backs, 14 @ 16 lbs.	@ 4 1/2
Regular plates	@ 4 1/4
Butts	@ 4 1/2

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14 @ 16 lbs.	@ 13 1/4
Fancy skd. hams, 14 @ 16 lbs.	@ 14 1/4
Standard reg. hams, 14 @ 16 lbs.	@ 12 1/4
Picnics, 4 @ 8 lbs.	@ 15
Fancy bacon, 6 @ 8 lbs.	@ 15 1/2
Standard bacon, 6 @ 8 lbs.	@ 13 1/4
No. 1 beef ham sets, smoked—	
Insides, 8 @ 12 lbs.	@ 29
Knuckles, 5 @ 9 lbs.	@ 21
Knuckles, 6 @ 9 lbs.	@ 22
Cooked hams, choice, skin on, fattened	@ 23
Cooked hams, choice, skinless, fattened	@ 23
Cooked picnics, skin on, fattened	@ 15
Cooked picnics, skinned, fattened	@ 15 1/4
Cooked loin roll, smoked	@ 27

BARRELED PORK AND BEEF.

Meas pork, regular	\$ 8
Family back pork, 24 to 34 pieces	@ 18.00
Family back pork, 35 to 45 pieces	@ 18.00
Clear back pork, 40 to 50 pieces	@ 14.50
Clear plate pork, 25 to 35 pieces	@ 11.50
Brisket pork	@ 12.50
Beef pork	@ 15.00
Plate beef	@ 15.00
Extra plate beef, 200 lb. bbls.	@ 16.00

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00
Honeycomb tripe, 200-lb. bbl.	15.00
Pocket honeycomb tripe, 200-lb. bbl.	17.00
Pork feet, 200-lb. bbl.	16.50
Pork tongues, 200-lb. bbl.	35.00
Lamb tongues, short cut, 200-lb. bbl.	37.00

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@ 11
Nut. 1-lb. cartons, f.o.b. Chicago	@ 8 1/4
(30- and 60-lb. solid packed tubs, 1c per lb. less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago	@ 11

LARD.

Prime steam, cash (Ed. Trade)	@ 4.95
Prime steam, loose (Ed. Trade)	@ 4.70
Kettle rendered, tierces, f.o.b. Chgo.	@ 6 1/4
Refined lard, tierces, f.o.b. Chicago	@ 6
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ 6 1/4
Neutral, in tierces, f.o.b. Chicago	@ 6 1/4
Compound, vegetable, tierces, c.a.f. 7 1/2 @ 7 1/2	

OLEO OIL AND STEARINE.

Extra oleo oil	@ 5 1/4
Prime No. 1 oleo oil	@ 5 1/4
Prime No. 2 oleo oil	@ 5 1/4
Prime No. 3 oleo oil	@ 5 1/4
Prime oleo stearine, edible	@ 6 1/4

TALLOW AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 titre	4 @ 4 1/4
Prime packers' tallow	@ 3 1/4
No. 1 tallow, 10% f.f.a., f.o.b. Chgo.	@ 3 1/4
No. 2 tallow, 40% f.f.a.	2 1/4 @ 2 1/4
Choice white grease	3 1/4 @ 3 1/4
A-White grease	3 1/4 @ 3 1/4
B-White grease, max. 5% acid	3 1/4 @ 3 1/4
Yellow grease, 100 @ 150	@ 2 1/2
Brown grease, 40% f.f.a.	2 1/4 @ 2 1/4

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	
Valley points, prompt	@ 3 1/4
White, deodorized, in bbls., f.o.b. Chgo.	@ 6 1/4 @ 6 1/4
Yellow, deodorized	@ 6 1/4 @ 6 1/4
Soyabean oil, 50% f.f.a., f.o.b. Chgo.	nom.
Corn oil, in tanks, f.o.b. mills	@ 4 1/4
Soya bean oil, f.o.b. mills	@ 3.20
Cocconut oil, seller's tanks, f.o.b. coast	3 1/4 @ 3 1/4
Refined in bbls., f.o.b. Chicago	7 @ 7 1/4

Retail Section

Cost to Bone Chucks Selling Prices Should Be Based on Frequent Cutting Tests

By M. F. Weber.*

In boning and trimming chucks many retailers may not realize that the cost of the boned and trimmed meat varies with each change in the wholesale price.

This is due to the set prices received for bones and trimmings, whether they be from a cut costing 5c lb. wholesale, or from one costing 20c lb. wholesale. The more that it paid for a chuck, the greater will be the cost of boning and trimming.

The following table shows what it actually costs to bone and trim chucks at various wholesale prices from 5c to 25c lb. In this table the chuck is figured at 100 per cent untrimmed—77 per cent meat and 23 per cent bones and trimmings.

WHOLESALE PRICE Untrimmed, Cts. per Lb.	ACTUAL COST Boned and Trimmed, Cts. per Lb.
5	6½
6	8
7	9
8	10½
9	11¾
10	13
11	14¾
12	15½
12½	16½
13	17
13½	17½
14	18
14½	19
15	19½
15½	20
16	20¾
16½	21½
17	22
17½	22¾
18	23½
18½	24
19	24¾
19½	25½
20	26

The fractions in the foregoing table are figured in the retailer's favor. These tests may also be used for five-point rib briskets.

In order to prove the figures, a test on a chuck is given:

One Chuck— 64½ lbs. @ 8c per lb. . \$5.16
Less bone and trimming— 14½ lbs. @ 0c per lb. . .00
50 lbs. boned and trim. \$5.16

Fifty pounds divided into \$5.16 equals 10.32c, the actual cost of boned chuck. In this case the cost is taken as 10½c lb. This is done to provide for the extra trimming sometimes necessary.

*Prepared for California retail meat dealers.

When the cost of the article is known, it is a simple matter to figure the correct selling price, providing the cost of doing business also is known.

BETTER RETAIL PROFITS.

Sixty-five per cent of the customers in retail meat shops are steady, and the remaining 35 per cent are transient or "shoppers," says Chain Store Management, following a survey of retail meat shop trade.

"Getting this transient business is one of the big jobs of the store manager," this chain store paper sets out. "It taxes his merchandising ability to the limit, since holding customers is mainly a matter of service, quality and prices."

"Years ago meat displays were unheard of," declared a store manager. "We usually had dummy hams and bacon in the window—that is, these dummies were made of canvass, painted brown and filled with sawdust. Today we are living in an age of color and we have to cater to it as well as the palate and purse, despite the fact that year in and year out meat consumption remains more or less steady, depending on purchasing power of the consumer."

"One of the most important items to fair profits is the increased elimination of waste and handling less of the so-called footballs. By footballs, I mean

such things as low grade bacon, lamb and sometimes sausage."

This chain store manager goes on to say: "Where carcass meat is bought—yes, even where wholesale cuts are used, waste must be cut to a minimum and prices set so profit will be mainly in turnover. Shrinkage in cutting meat is great. It will pay any meat shop man to look into this."

"Our window displays should be changed often or this meat soon takes on a poor appearance, invariably undoing its intended job in addition to making it almost impossible to sell over the counter."

"We go in for color and product combinations in making displays, and arrange the meat according to the space available. Usually pork chops alongside of round steak, lamb chops and chuck roast or veal, with weiners and greens at both ends and fat and greens in the center make contrasting colors. The big idea of the display is to have somewhat of a checkerboard appearance so people will look the whole length of the display in the hope of catching something that appeals to the appetite and purse."

"Preference is given to something we are trying to push. For instance: we buy whole lambs. We push the forequarters through the week. These are cheaper cuts which can be made into stews and the like. When Saturday comes around we have a nice supply of legs and loin chops which sell quickly because people like to splurge a little for their Sunday dinner."

"The same idea also is used to move ham. Take three or four slices from the center of the ham and you still have very sizeable and appetizing butts left."

"The beef shank is large and soup-bones are thought to be almost worthless. However, if the shank meat is cut lengthwise, rolled and displayed on the edge or the sunnyside out, it is really attractive and will bring several times the value of a soup bone."

"When veal steaks get down to where they are too small, we cut a piece double thick and halve it deep enough so the two pieces will lay almost flat. A slap of the cleaver straightens them out and they have appearance of a larger piece of meat. And when veal shoulders are too light for roasts, a boned shoulder roll will move the meat more readily."

PREMIUMS BY ANOTHER NAME

Some retail meat dealers have found that an offer to sharpen the housewife's knives free is a reasonable assurance of holding her business. In some cities this service has become the general practice. One retailer has called attention to the fact that the cost of this service may amount to a considerable sum in the course of a year, and that where all retail stores give it nothing is gained insofar as a merchandising advantage is concerned. He thinks sharpening knives free is the same as giving premiums, a practice which the merchants' associations frown upon.

Retail Cutting Tests

Do you make your own cutting tests, Mr. Retailer?

YOU ARE WORKING IN THE DARK IF YOU DO NOT!

The valuable series of articles on cutting tests for the retail meat dealer which ran in THE NATIONAL PROVISIONER has been reprinted into one pamphlet. It makes a handy reference guide to follow in making your cutting tests. Every retailer needs one.

They may be had by subscribers by sending in the attached coupon, together with 5 cents in stamps:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me copy of reprint on
"Cutting Tests for Retailers."

Name

Street

City

Enclosed find 5 cents in stamps.

AUGUST FRESH MEAT PRICES COMPARED

Chicago.

Wholesale fresh meat prices for August compared with July, 1932, and August 1931, as reported by the U. S. Bureau of Agricultural Economics:

WHOLESALE.
BEEF.

	Aug., 1932.	July, 1932.	Aug., 1931.
Steer—			
550-700 lbs., Choice	\$14.34	\$14.05	\$14.96
Good	13.14	13.09	13.89
700 lbs. up, Choice	14.63	14.00	13.40
Good	13.15	12.90	12.90
500 lbs. up, Medium	11.10	11.71	11.56
Good	8.61	9.00	9.92
Cow—			
Medium	7.18	7.55	8.46
Common	6.18	6.76	7.42

VEAL CARCASSES (skin on).

Choice	11.23	11.04	16.00
Good	10.09	9.99	15.00
Medium	9.02	8.79	14.00
Common	7.06	7.45	12.00

LAMB.

38 lbs. down, Choice	14.78	16.27	19.32
Good	13.46	15.22	16.95
Medium	11.11	12.85	13.50
39-45 lbs., Choice	14.78	16.27	19.32
Good	13.40	15.22	16.95
Medium	11.11	12.85	13.50

MUTTON (Ewe).

70 lbs. down, Good	6.74	7.70	8.52
Medium	5.50	6.20	6.75

New York.

Wholesale fresh meat prices for August compared with July, 1932, and August 1931, as reported by the U. S. Bureau of Agricultural Economics:

WHOLESALE.
BEEF.

	Aug., 1932.	July, 1932.	Aug., 1931.
Steer—			
550-700 lbs., Choice	\$14.91	\$14.78	\$15.68
Good	13.79	13.91	14.99
700 lbs. up, Choice	14.91	14.78	15.15
Good	13.79	13.91	14.19
500 lbs. up, Medium	11.39	12.16	11.58
Good	8.90	9.94	9.19
Cow—			
Medium	9.43	10.25	9.58
Common	7.91	8.55	7.91

VEAL CARCASSES (skin on).

Choice	14.20	12.47	18.95
Good	13.28	10.62	17.32
Medium	11.80	9.00	14.92
Common	9.94	7.85	12.08

LAMB.

38 lbs. down, Choice	15.26	16.72	19.00
Good	14.12	15.35	17.00
Medium	12.41	13.62	14.25
39-45 lbs., Choice	15.06	16.60	18.95
Good	14.11	15.35	17.00
Medium	12.41	13.62	14.25

MUTTON (Ewe).

70 lbs. down, Good	7.39	7.95	7.25
Medium	6.18	6.66	5.92

LIVE AND DRESSED MEAT PRICES COMPARED.

Prices of steers and lambs, Chicago, compared with wholesale and retail fresh meat prices, New York, during August, 1932, compared with those of July, 1932, and August a year ago, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Average price live animal ¹ per 100 lbs. Chicago.			Average wholesale price of carcass ² per 100 lbs. New York.			Composite retail price ³ per lb. New York.		
	Aug., 1932.	July, 1932.	Aug., 1931.	Aug., 1932.	July, 1932.	Aug., 1931.	Aug., 1932.	July, 1932.	Aug., 1931.
Steer—									
Choice	\$ 9.33	\$ 9.05	\$ 9.47	\$14.01	\$14.78	\$15.68	\$32.15	\$32.30	\$36.82
Good	8.21	8.12	8.86	13.79	13.91	14.98	27.05	26.50	30.44
Medium	6.80	6.08	7.31	11.39	12.16	11.57	22.40	22.40	27.12
Weighted av. ⁴	5.16	5.08	5.84	13.45	15.70	14.40	27.28	26.94	31.20
Lamb—									
Choice	6.23	6.53	7.90	15.30	16.72	19.00	26.74	27.60	36.90
Good	5.60	6.02	7.27	14.12	15.35	17.00	21.64	22.56	28.86
Medium	5.01	5.34	6.08	12.44	13.63	14.25	18.60	18.82	25.08
Weighted av. ⁴	5.57	5.80	6.96	13.77	15.04	16.46	21.91	22.48	28.90

¹Steers, 1,100 to 1,300 lbs. choice, 900-1,100 lbs. good and medium; lambs, 90 lbs. down.

²Beef, 550-700 lbs. choice and good, 500 lbs. up, medium; lamb, 38 lbs. down.

³Based on percentage trimmed retail cuts at average retail quotations. Prior to October, 1931, retail prices represented the mean of the range of quotations, but subsequently they represent the average of all quotations reported for a designated grade.

⁴Medium to choice grades, weighted according to estimated New York distribution, i. e., beef, choice 24 per cent, good 51 1/2 per cent and medium 24 per cent; lamb, choice 28 per cent, good 32 per cent and medium 40 per cent.

NEWS OF THE RETAILERS.

Ernest Janes is planning to open a retail meat market in the William Nissen building, Ft. Dodge, Ia.

William Maroch, who has conducted a retail food store in Beaver Dam, Wis., is planning to erect a new store building.

Stanley B. Popke has purchased the Sobotta meat market in Arcadia, Wis., and taken charge.

Mrs. Louise Blaisdell has engaged in the retail meat business in the Northfield National Bank building, Northfield, Minn.

For the second time within a few weeks the retail meat market owned by William Wagner, Elkhart, Ind., has been damaged by fire.

Lester B. Wood has erected a building at 678 Northeast 30th st., Portland, Ore., in which he has opened a retail food store.

L. Paul has applied for a license to conduct a retail meat market at 426 State st., St. Paul, Minn.

A. Howell will open a retail meat market in Columbia Heights, Minn.

Paul Hynist has purchased the Greenwood Meat Market, Pocahontas, Ia.

Emil Rathbun has engaged in the retail food business in Winner, S. D.

Quality Meat Market, operated by Thos. Hanson in the Cooperative Association store, Spooner, Wis., has discontinued business.

R. E. Belden has engaged in the retail meat business in Glidden, Ia.

Pat Farrell has applied for a license to conduct a retail meat business at 3549 Nicollet ave., Minneapolis, Minn.

Jerry Carson has opened a retail meat and grocery business in Kearney, Neb.

The Beem Meat Market, Riverton, Neb., has been purchased by a Mr. Leonard.

Bridge and Baldwin have engaged in the retail meat business in Cresco, Ia. James Briley, Ames, Ia., has sold his meat market to Nels J. Stoll.

A. Aperges has engaged in the retail meat business at 342 Jefferson st., Portland, Ore.

Jerry Carson has opened a retail meat store in Kearney, Neb.

Retail Meat Prices

Average semi-monthly prices at New York, Chicago and Kansas City.

Compiled by the U. S. Bureau of Agricultural Economics. Prices in cents per pound, (simple average of quotations received.)

	CHOICE GRADE. (Mostly Credit and Del. Stores).			GOOD GRADE. (Mostly Cash and Carry Stores).		
	New York. Aug. 31.	Chicago. Aug. 31.	Kan. City. Aug. 31.	New York. Aug. 31.	Chicago. Aug. 31.	Kan. City. Aug. 31.
Beef.						
Porterhouse steak	55	47	48	46	38	35
Sirloin steak	44	40	38	40	33	33
Top round steak	40	39
Bottom round	38	35
Round steak, full cut	34	33	35	29	30	30
Heel, round	25	21	...	21	20	...
Flank steak	31	28	27	26	24	26
Top sirloin	34	32
Rump roast, boneless	32	28	30	31	24	27
Rib roast, 1st 6 ribs	36	29	29	30	24	21
Blade rib roast	25	24	...	20	21	...
Cross rib & top chuck	31	25
Arm roast	22	21	...	20	18	...
Straight cut chuck	24	20	19	17	17	...
Corner piece	20	17
Thick plate	13	11	...	12	10	...
Navels	12	10	15	10	10	...
Boneless brisket	33	22	22	28	19	14
Brisket, bone in	20	13	14	17	13	9
Ground meat	27	21	22	18	16	...
Boneless stew meat	31	21	20	24	17	17
Veal.						
Cutlet or steak	52	38	37	41	32	33
Loin chop	41	31	39	34	26	31
Rib chops	41	26	36	27	23	27
Rump roast	33	25	21	24	21	21
Shoulder chops	19	23	19	19	19	...
Shoulder roast	18	18
Boneless shoulder	32	24
Breast	24	11	14	13	11	11
Boneless stew	35	23	25	25	19	18
Liver	78	65	...	68
Lamb.						
Loin chops	48	45	48	41	33	38
Rib chops	41	41	45	31	30	35
Leg	24	25	23	21	26	...
Shoulder chops	30	27	25	23	21	22
Square chuck	19	16
Shoulder roast	20	18
Breast	8	8
Shank and neck	10	14	20	10	10	12
Pork.						
Center loin chops	30	26	26	25	22	22
Rib chops	31	26
End chops	21	17	20	17	14	15
Fr. hams, whole	23	18
Fr. shoulders, whole	14
Fr. picnic, whole	13
Boston butts	24	16	23	19	14	21
Spareribs	18	10	14	11	9	12
Lard (cartons)	16	9	10	10	8	10
Sm. hams, whole, No. 1	23	19	18	20	17	18
Sm. hams, whole, No. 2	18	13	15
Sliced hams	49	39
Bacon strip, whole, No. 1	20	20	24	22	18	20
Bacon strip, whole, No. 2	16	14	17
Sliced bacon, No. 1	35	27	25	27	25	24
Smoked butts	27	26	23	25
Smoked picnic	16	12	15	13	12	15
Corned bellies or pickled pork	22	18	16	17	...	12
Sausage meat	23	23	...
Salt pork	18	14

INDEPENDENT STORE SALES UP.

Sales of independent stores in Syracuse, N. Y., have shown a material gain in the past two years despite the disturbed economic conditions, according to a survey completed recently by the Syracuse Civic Defense League. Some of this is due to the fact that indigent families are supplied food through the municipality's welfare department and purchases are made entirely from independent merchants on the basis of wholesale cost plus 12 per cent for handling.

Results of the survey also show that 82.24 per cent of Syracuse families buy foodstuff from independents; 12.22 per cent from sectional or national chain stores and 5.54 per cent from local multi-units.

Watch the Wanted page for bargains.

New York Section

AMONG RETAIL MEAT DEALERS.

The Washington Heights branch held a regular meeting on September 14 with an excellent attendance. Three new members were introduced and several topics of keen interest were discussed.

The Richmond Branch, of which August Gondeck is president, held its first meeting of the fall on September 13 and outlined plans of activity for the coming season. David Van Gelder, executive secretary of the state association was a guest and talked to the members.

After holding only one meeting a month during the summer, Eastern District Branch entered upon its winter's schedule Tuesday evening with a large old fashioned meeting. It was decided to start a membership drive at the next meeting, September 27, details of which have not been decided as yet. Report of recent bus ride proved it was a great social success. A laundry committee

was appointed to study conditions and will make a report at the next meeting.

The bus ride and dinner of Jamaica Branch at Karatzonis Park, Glenwood, L. I., last Sunday was a huge success, about 200 being present. And right from the start it seemed to be Jamaica's day for most of the events were won by the branch or residents. The return baseball match between Jamaica and Eastern District was won by Jamaica with a score of 49 to 3. Pleezing Company presented cigars to both winners and losers. There were many games among which was the fifty yard dash for ladies, won by Miss Emily Bittner of Jamaica; fifty yard dash for girls, won by Mary Bittner; boys' race, won by George Rais, Jamaica; men's shoe race, won by Charles Eisenhardt, Jamaica; ladies' milk drinking contest, won by Helen Hayes and men's won by Joe Behrman, Eastern District. The committee in charge—Phil Koch, chairman, Charles Eisenhardt and Leo

Fleischman—left nothing undone to make the day perfect. Among the guests were chairman national board of directors George Kramer and his brother Charles, state president Anton Hehn, state secretary and Mrs. D. Van Gelder; Mr. and Mrs. George Anselm; Paul Raske of Stahl-Meyer; F. Miller and Harold Olson of Seaboard Wholesale groceries, and P. Oelsve and J. Firth of Van Iderstine Company.

The first fall meeting of the Ladies' Auxiliary was opened by president Mrs. A. Werner, jr., with silent prayer in memory of the late Mrs. Frank P. Burck, official hostess. An obituary of Mrs. Burck was read by Mrs. Charles Hembdt. Plans for the bus ride to Fischer's Lodge, Amityville, L. I., have been postponed until next spring. Several socials for the coming season have been arranged. The first of these will be a bunco and card party in the Hotel McAlpin, Thursday afternoon, September 22. There will be a prize for each table, as well as a door prize. Mrs. William Kramer and Miss Phillips will be the hostesses, and guests will be welcome. There will be a nominal charge of fifty cents. On November 17 president Mrs. A. Werner, jr., will be the hostess. Details of this event will be announced later. There was a talk on the Sunshine Society formed at the national convention and of which Mrs. William Margerum spoke at the state convention in June. A number of the members joined this society.

Anton Hehn, Joseph Lehner, John Hildemann, Max Marx, William Tietjen, Joseph Stern, Leonard Sussel, Jake Wyler, William Helling, M. Adler and Joe Maggio constitute the Brooklyn Branch committee for the combined dinner dance to be held early in February, 1933. This was decided at the first fall meeting of the branch on Thursday evening last week. State secretary David Van Gelder and a representative of Federated Foods, Inc. were visitors. President Anton Hehn presided.

Max Haas, secretary of Washington Heights Branch was a visitor to the recent meeting of Bronx Branch extending an invitation to the meeting of Washington Heights this week. Next meeting of Bronx Branch will be September 21.

Louis Miller, an active member of Bronx Branch for the last ten years, died last week at Lake Plaza where he had gone in an effort to regain his health. He is survived by the widow and two children.

Joseph Lehner, treasurer of Brooklyn Branch, and Mrs. Lehner, were awarded the prize for the best old fashioned waltz during the Labor Day cruise to Nova Scotia.

Mrs. R. Schumacher, member of the Ladies' Auxiliary, is spending a vacation with Mr. Schumacher's sister Barneveld, near Utica, N. Y.

WHEN YOU WANT A GOOD MAN.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Sept. 15, 1932:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
YEARLINGS (1) (300-550 LBS.):				
Choice	\$14.50@15.50		\$15.00@16.00	
Good	12.50@14.00		13.50@15.50	
Medium	10.00@12.50			
STEERS (550-700 LBS.):				
Choice	14.50@15.50		15.00@16.00	15.00@16.00
Good	12.50@14.00		13.50@15.50	14.00@15.00
STEERS (700 LBS. UP):				
Choice	14.00@15.50	15.50@16.50	15.00@16.00	15.00@16.00
Good	13.00@14.00	14.00@15.50	13.50@15.50	14.00@15.00
STEERS (500 LBS. UP):				
Medium	10.00@12.50	11.00@14.00	10.00@13.50	11.00@13.00
Common	8.00@10.00	9.50@11.00	7.50@10.00	7.50@10.00
COWS:				
Good	8.00@ 9.00	8.50@ 9.50	9.50@11.00	9.00@10.50
Medium	7.00@ 8.00	7.50@ 8.50	8.00@ 9.50	8.00@ 9.00
Common	6.50@ 7.00	6.50@ 7.50	7.00@ 8.00	6.50@ 8.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	11.50@12.50	12.00@13.00	12.00@14.00	11.00@12.00
Good	10.50@11.50	10.00@12.00	10.00@12.00	10.00@11.00
Medium	9.50@10.50	8.00@10.00	9.00@10.00	9.00@10.00
Common	8.00@ 9.50	7.00@ 8.00	7.00@ 9.00	8.00@ 9.00
CALF (2) (3):				
Good	8.00@10.00	8.00@ 9.00	8.00@10.00	10.00@11.00
Medium	7.00@ 8.00	7.00@ 8.00	6.00@ 8.00	9.00@10.00
Common	6.00@ 7.00	6.00@ 7.00	5.00@ 6.00	8.00@ 9.00
Fresh Lamb and Mutton:				
LAMB (38 LBS. DOWN):				
Choice	13.00@14.00	13.50@14.50	13.00@15.00	14.00@15.00
Good	12.00@13.00	12.50@13.50	12.50@13.50	12.00@14.00
Medium	10.00@12.00	11.00@12.50	11.00@12.50	11.00@12.00
Common	8.00@10.00	9.50@11.00	10.00@11.00	8.00@10.00
LAMB (39-45 LBS.):				
Choice	13.00@14.00	13.50@14.50	13.00@15.00	14.00@15.00
Good	12.00@13.00	12.50@13.50	12.50@13.50	12.00@14.00
Medium	10.00@12.00	11.00@12.50	11.00@12.50	11.00@12.00
Common	8.00@10.00	9.50@11.00	10.00@11.00	8.00@10.00
LAMB (46-55 LBS.):				
Choice	12.00@13.00	12.50@13.50	13.00@14.00	13.00@14.00
Good	11.00@12.50	11.50@12.50	12.50@13.50	12.00@13.00
MUTTON (EWE), 70 LBS. DOWN:				
Good	5.00@ 6.00	7.00@ 8.00	6.00@ 7.00	5.50@ 6.00
Medium	4.00@ 5.00	6.00@ 7.00	5.00@ 6.00	5.00@ 5.50
Common	3.00@ 4.00	5.00@ 6.00	3.00@ 5.00	4.00@ 5.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	12.50@14.00	15.50@16.00	14.50@16.00	14.00@16.00
10-12 lbs. av.	12.00@13.00	15.50@16.00	14.00@15.50	14.00@16.00
12-15 lbs. av.	10.00@11.50	14.50@15.00	12.50@14.00	13.50@14.00
16-22 lbs.	8.00@ 9.00	11.50@13.50	10.00@12.00	11.00@12.00
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	7.00@ 8.00		8.00@10.00	9.00@10.00
PICNICS:				
6-8 lbs. av.		9.00@ 9.50		8.00@ 8.50
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	8.50@11.00		10.00@12.00	10.50@12.00
SPARE RIBS:				
Half sheets	5.50@ 7.00			
TRIMMINGS:				
Regular	4.50@ 5.00			
Lean	7.00@ 9.00			

(1) Includes heifer yearlings 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

NEW YORK NEWS NOTES.

A. T. Budgell, wool department, Wilson & Co., Boston, spent a few days in New York during the past week.

Allan McKenzie, chief engineer, Wilson & Co., Chicago, visited New York for a few days during the past week.

Herbert Gardner, branch house sales department, Swift & Company, central office is spending a week at Fire Island.

A. Levy & Co. have added a new shed for livestock at the rear of their abattoir at 262 Hudson ave., Brooklyn, N. Y.

W. W. Wheeler, meat grader, New York office of the U. S. Bureau of Agricultural Economics, is spending a week in Canada.

President Max Kraus of M. Kraus & Bros., Inc., New York, is on a business trip which will include Buffalo, Chicago and other points.

Sympathy is extended to Fred Gulnick, office manager, Stahl-Meyer, Inc., in the loss of his father who died suddenly last week at Phoenix, New York.

Miss I. M. Cromie, secretary to president Samuel Slotkin, Hygrade Food Products Corporation, has returned from a vacation spent at Haines Falls, New York.

After spending several weeks at the general headquarters of Swift & Company, Chicago, and visiting a few days in New York, Burt Kennedy sailed on the S.S. Mauretania on September 14 to return to his post with the company at Buenos Aires, via London, England.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended September 10, 1932, were as follows: Meat—Brooklyn, 6 lbs.; Manhattan, 1,765 lbs.; Bronx, 50 lbs.; Queens, 16 lbs.; total, 1,837 lbs. Poultry—Manhattan, 72 lbs.

CONRON CONTINUES IN BRONX.

Conron Bros. Co. has disposed of its poultry plants in the West and its downtown distributing houses, but the modern plant in the Bronx is continuing under the direction of Aleck Brooks, who has been responsible for its growth and development during the past fifteen years. This plant is a complete meat curing and sausage manufacturing establishment, handling a full line of provisions and poultry, and will continue in that line. Conron Bros. was established in 1892, and continued with Joseph Conron as its head until his death in 1931.

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended Sept. 10, 1932:

Point of origin.	Commodity.	Amount.
Brazil—Canned corned beef.....		300,000 lbs.
Canada—Bacon.....		1,547 lbs.
Canada—Sausage.....		40 lbs.
Cuba—Quarters of beef.....		40
France—Liverpaste.....		793 lbs.
Germany—Sausage.....		6,612 lbs.
Germany—Ham.....		8,172 lbs.
Germany—Bouillon cubes.....		1,614 lbs.
Italy—Ham.....		45 lbs.
Paraguay—Beef stew.....		252 lbs.
Uruguay—Canned corned beef.....		384,000 lbs.
Uruguay—Beef extract.....		78,160 lbs.

Meat Production and Consumption Statistics

Meat and livestock production and consumption for June, 1932, as compiled by the U. S. Bureau of Agricultural Economics, with comparisons:

CATTLE, CALVES, BEEF, AND VEAL.

	5-year average. ¹	June, 1931.	1932.	Total or average, January-June, 5-year average. ¹	1931.	1932.
Inspected slaughter:						
Cattle, No.	682,248	666,714	638,033	4,070,584	3,905,893	3,772,555
Calves, No.	338,951	416,581	394,573	2,430,533	2,460,041	2,348,631
Carcasses condemned:						
Cattle, No.	4,254	3,190	4,144	28,883	23,905	24,783
Calves, No.	571	488	497	5,493	5,006	6,623
Average live weight: ²						
Cattle, lbs.	945.08	956.45	931.53	956.50	960.51	940.62
Calves, lbs.	173.82	176.73	176.33	163.34	167.39	168.11
Average dressed weight: ²						
Cattle, lbs.	523.00	530.45	519.77	525.26	530.13	524.76
Calves, lbs.	100.20	102.36	101.65	94.75	96.00	97.70
Total dressed weight (carcasses, excluding condemned):						
Beef, M lbs.	300,232	357,538	329,487	2,122,952	2,061,222	1,996,692
Veal, M lbs.	38,914	42,581	40,087	229,770	237,158	228,810
Storage beginning of month or period:						
Fresh beef, M lbs.	34,072	31,195	22,429	67,450	55,649	37,512
Cured beef, M lbs.	19,117	18,253	13,226	33,730	19,636	15,387
Storage end of month or period:						
Fresh beef, M lbs.	30,387	28,542	17,856	30,387	28,542	17,856
Cured beef, M lbs.	17,710	16,708	12,033	17,710	16,708	12,033
Exports: ³ M lbs.:						
Fresh beef and veal.....	229	345	190	1,908	3,429	829
Cured beef.....	1,251	1,290	1,010	8,789	5,805	4,977
Canned beef.....	207	153	71	1,246	803	520
Oleo oil and stearin.....	4,006	3,558	4,011	35,354	28,320	24,859
Tallow.....	555	396	52	2,109	2,197	311
Imports: M lbs.:						
Fresh beef and veal.....	2,534	244	52	11,105	1,890	440
Beef and veal pickled or cured	4542	16	173	41,859	85	411
Beef, canned.....	6,471	1,820	951	26,290	8,763	10,033
Receipts, cattle and calves, ⁴ M....	1,547	1,540	1,338	9,517	9,053	8,146
Price per 100 pounds:						
Cattle, av. cost for slaughter ²	9.44	6.30	5.13	9.28	8.61	80.4
Calves, av. cost for slaughter ²	10.39	7.23	5.02	10.83	7.88	6.39
Cattle, good steers, 900-1,300 pounds, Chicago.....	11.80	7.61	7.07	12.29	9.13	7.46
Veal calves, medium to choice, Chicago.....	10.97	7.76	5.68	11.36	8.02	5.86
Beef carcasses, good grade, eastern markets.....	18.40	12.34	11.90	18.35	13.82	11.73
Veal carcasses, good grade, eastern markets.....	19.06	13.23	10.49	19.06	15.02	11.03

HOGS, PORK, AND PORK PRODUCTS.

Inspected slaughter, hogs, No.	3,805,275	3,251,248	3,319,863	24,534,077	23,174,634	24,255,075
Carcasses condemned, No.	11,235	9,109	9,010	72,163	63,316	60,408
Average live weight, lbs.	238.47	244.00	232.27	231.07	236.47	227.94
Average dressed weight, lbs.	180.16	184.30	173.77	176.46	179.60	172.51
Total dressed weight (carcasses, excluding condemned) M lbs.	683,587	597,185	575,327	4,316,006	4,150,382	4,172,402
Lard per 100 lbs. live weight ² , lbs.	15.77	15.54	16.22	15.81	15.37	15.55
Storage beginning of month or period:						
Fresh pork, M lbs.	235,801	244,745	225,221	124,637	122,004	141,758
Cured pork, M lbs.	580,283	583,006	570,045	487,042	488,198	421,548
Lard, M lbs.	140,035	103,806	128,103	64,719	51,434	51,224
Storage end of month or period:						
Fresh pork, M lbs.	228,805	215,794	194,971	228,805	215,794	194,971
Cured pork, M lbs.	582,224	558,867	529,300	582,224	558,867	529,300
Lard, M lbs.	159,476	115,561	130,563	159,476	115,561	130,563
Exports: M lbs.:						
Fresh pork.....	670	746	948	6,555	4,705	4,490
Cured pork.....	24,153	13,109	10,481	138,516	78,024	49,079
Canned pork.....	803	808	397	5,567	5,073	4,745
Sausage.....	428	216	263	2,852	1,848	1,408
Lard.....	57,690	38,394	45,807	383,340	323,317	295,340
Imports: M lbs.:						
Fresh pork.....	347	67	90	3,071	234	719
Pork, pickled, salted, and other Prepared or preserved hams, shoulders, and bacon.....	4115	66	54	41,033	627	611
Receipts of hogs: ⁴ Thousands.....	3,324	2,854	2,545	22,440	20,422	19,371
Price per 100 pounds:						
Average cost for slaughter.....	9.07	6.22	3.36	9.30	7.05	3.74
At Chicago—Live hogs, med. wt. At eastern markets.....	9.53	6.86	3.93	9.62	7.34	4.01
Fresh pork loins, 10-15 lbs.	19.58	16.55	11.41	19.50	16.12	10.55
Shoulders, skinned.....	14.70	11.13	7.58	15.45	12.34	8.94
Picnics, 6-8 pounds.....	14.11	10.49	8.90	14.22	11.14	7.31
Butts, Boston style.....	17.62	12.65	8.44	18.42	14.23	9.06
Bacon, breakfast, No. 1, S. P. cure, 8-10 lbs.	22.64	19.65	10.63	22.67	20.48	11.36
Hams, smoked, No. 2, 12-14 lbs.	21.85	17.54	11.72	22.05	18.37	12.48
Lard, hardwood tubs.....	12.23	9.54	5.42	12.37	10.21	6.25

SHEEP, LAMB, AND MUTTON.

Inspected slaughter, sheep and lambs, No.	1,217,200	1,516,135	1,528,826	7,089,863	8,425,513	9,014,579
Carcasses condemned, No.	1,147	1,097	816	7,218	7,489	7,477
Average live weight, lbs.	75.90	74.85	74.27	83.81	83.14	81.67
Average dressed weight, lbs.	57.13	56.75	56.17	59.50	59.36	58.28
Total dressed weight (carcasses, excluding condemned) M lbs.	45,149	55,678	55,268	278,389	331,329	344,816
Storage, fresh lamb and mutton: M lbs.:						
Beginning of month or period.....	2,891	2,871	1,018	4,916	4,677	2,318
End of month or period.....	2,775	2,685	1,010	2,775	2,685	1,010
Exports, fresh lamb and mutton: M lbs.	189	71	24	527	361	153
Imports, fresh lamb and mutton, M lbs.	191	41	4	1,200	146	48
Receipts of sheep: ⁴ Thousands.....	2,039	2,587	2,428	11,671	14,369	13,783
Price per 100 pounds:						
Average cost for slaughter ²	11.34	7.40	5.45	11.88	8.06	6.04
At Chicago—						
Lambs, 90 lbs. down, gd.-ch.	13.65	8.70	6.44	13.19	8.25	6.40
Sheep, medium to choice.....	4.06	1.63	1.05	6.71	3.61	2.02
At eastern markets—						
Lamb carcasses, good grade.....	26.19	18.28	15.64	25.22	19.04	14.71
Mutton, good grade.....	12.61	7.68	7.70	14.00	10.41	8.42

¹1927-1931. ²Weighted average. ³Including reexports. ⁴Average for 4 years; not reported prior to Jan. 1, 1928. ⁵Public stockyards.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	\$ 8.00@ 8.35
Cows, common to medium	3.00@ 4.50
Bulls, common to medium	2.50@ 3.50

LIVE CALVES.

Vealers, good to choice	\$ 7.00@ 8.50
Vealers, medium	5.00@ 6.50

LIVE LAMBS.

Lambs, good to choice	\$ 6.75@ 7.25
Lambs, medium	5.50@ 6.25

LIVE HOGS.

Hogs, 180-220 lbs.	\$ 4.80@ 5.05
Hogs, 230-260 lbs.	4.30@ 4.75

DRESSED HOGS.

Hogs, 90-140 lbs., good to choice	\$ 7.25@ 7.50
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DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy16	@17
Choice, native, light16	@17
Native, common to fair14	@15

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.15	@16
Native choice yearlings, 440@600 lbs.15	@16
Good to choice heifers13	@14
Good to choice cows11	@12
Common to fair cows8	@9
Fresh bologna bulls7	@8

BEEF CUTS.

	Western.	City.
No. 1 ribs20 @22	.22 @23
No. 2 ribs18 @20	.20 @22
No. 3 ribs16 @17	.18 @19
No. 1 loins24 @30	.26 @32
No. 2 loins22 @24	.24 @26
No. 3 loins18 @20	.20 @22
No. 1 hinds and ribs18 @19	.19 @21
No. 2 hinds and ribs16 @18	.18 @19
No. 3 hinds and ribs14 @16	.16 @17
No. 1 rounds16 @17	.17 @18
No. 2 rounds15 @16	.16 @17
No. 3 rounds14 @15	.15 @16
No. 1 chuck14 @15	.14 @15
No. 2 chuck12 @13	.13 @14
No. 3 chuck10 @11	.10 @12
Bolognas6 1/4 @ 7 1/4	.7 1/4 @ 8
Rolls, reg., 6@8 lbs. avg.22 @23	.23 @24
Rolls, reg., 4@6 lbs. avg.17 @18	.18 @19
Tenderloins, 4@6 lbs. avg.20 @21	.21 @22
Tenderloins, 5@6 lbs. avg.20 @21	.21 @22
Shoulder clods11 @12	.12 @13

DRESSED VEAL.

Good13 @15
Medium11 @13
Common8 @10

DRESSED SHEEP AND LAMBS.

Lambs, choice15 @17
Lambs, medium13 @15
Sheep, good6 @7
Sheep, medium5 @6

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.15 @16
Pork tenderloins, fresh25 @30
Pork tenderloins, frozen20 @25
Shoulders, Western, 10@12 lbs. avg.9 @10
Butts, boneless, Western13 @14
Butts, regular, Western10 @11
Hams, Western, fresh, 10@12 lbs. avg.12 @13
Picnic hams, Western, fresh, 6@8 lbs.8 @9
average8 @9
Pork trimmings, extra lean9 @10
Pork trimmings, regular 50% lean6 @7
Sparrigs, fresh6 @7

SMOKED MEATS.

Hams, 9-10 lbs. avg.14 @15 1/2
Hams, 10@12 lbs. avg.13 @14
Hams, 12@14 lbs. avg.12 @13
Picnics, 4@6 lbs. avg.10 @11
Picnics, 6@8 lbs. avg.10 @11
Rollettes, 8@10 lbs. avg.11 1/2 @12 1/2
Beef tongue, light22 @25
Beef tongue, heavy22 @25
Bacon, boneless, Western15 @16
Bacon, boneless, city14 @15
City pickled bellies, 8@10 lbs. avg.11 @12

FANCY MEATS.

Fresh steer tongues, untrimmed	15c a pound
Fresh steer tongues, 1 c. trim'd	30c a pound
Sweetbread, beef	30c a pound
Sweetbread, veal	60c a pair
Beef kidneys	7c a pound
Mutton kidneys	10c each
Livers, beef	25c a pound
Oxtails	12c a pound
Beef hanging tenders	22c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	@ .40 per cwt.
Breast fat	@ .75 per cwt.
Edible suet	@1.50 per cwt.
Cond. suet	@ .75 per cwt.

GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals5	.65	.70	.75	1.00
Prime No. 2 veals4	.50	.55	.60	.75
Buttermilk No. 13	.40	.45	.50	...
Buttermilk No. 22	.30	.35	.40	...
Branded grubby1	.15	.20	.25	.30
Number 31	.10	.20	.25	.30

BUTTER.

Creamery, extras (92 score)	@21
Creamery, firsts (91 score)	@20 1/2
Creamery, firsts (88 score)	@18

EGGS.

(Mixed Colors.)

Special packs, including unusual hennerly selections23 @26
Standards20 @22
Richarded receipts19 1/2 @19 1/2
Checks13 @15

LIVE POULTRY.

Fowls, colored, via express	@19
Chickens, Rocks, fancy via express	@21
Chickens, Leghorns	@17

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:

Western, 60 to 65 lbs. to dozen, lb.17 @20
Western, 48 to 54 lbs. to dozen, lb.15 @18
Western, 48 to 47 lbs. to dozen, lb.14 @17
Western, 36 to 42 lbs. to dozen, lb.13 @15
Western, 30 to 35 lbs. to dozen, lb.13 @14

Fowls—fresh—dry pkd.—12 to box—prime to fecy:

Western, 60 to 65 lbs. to dozen, lb.19 @21
Western, 48 to 54 lbs. to dozen, lb.17 @19
Western, 48 to 47 lbs. to dozen, lb.16 @18
Western, 36 to 42 lbs. to dozen, lb.15 @17
Western, 30 to 35 lbs. to dozen, lb.15 @16

Ducks—

Long Island, No. 1	14 1/2 @15
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Squabs—

White, ungraded, per lb.15 @25
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Turkeys, frozen—dry pkd.:

Young toms18 @23
Young hens20 @24

Fowls, frozen—dry pkd.—12 to box—prime to fecy:

Western, 60 to 65 lbs. to dozen, lb.20 @21
Western, 48 to 54 lbs. to dozen, lb.18 @19
Western, 48 to 47 lbs. to dozen, lb.17 @18

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Sept. 8, 1932:

	Sept. 2	3	5	6	7	8
Chicago20 1/2	.20 1/2	.20 1/2	.20 1/2	.20 1/2	.20 1/2
New York20 1/2	.20 1/2	.20 1/2	.20 1/2	.20 1/2	.20 1/2
Boston21	.21	.21	.21	.21 1/2	.21 1/2
Phila.21 1/2	.21 1/2	.21 1/2	.21 1/2	.22	.22

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

	19%	19%	Holiday 19%	19%	19%
Receipts of butter by cities (tubs):					
This week.	Last week.	Last week.	Since Jan. 1—1932.	1931.	

Chicago	30,231	36,275	36,585	2,269,356	2,415,195
N. Y.	48,904	55,944	43,753	2,901,778	2,703,328
Boston	16,804	19,713	16,140	882,858	816,243
Phila.	14,952	17,562	13,275	866,128	875,262

Total 10,981 126,294 109,733 6,953,120 6,810,058

Cold storage movement (lbs.):

	In Sept. 8.	Out Sept. 8.	On hand Sept. 9.	Same week last year.
Chicago	60,295	183,549	21,107,295	22,806,012
New York	34,354	364,670	16,551,671	10,806,012
Boston	70,057	64,379	6,662,012	6,705,620
Phila.	21,450	51,664	3,651,108	2,616,287
Total	192,156	664,242	47,972,086	42,963,961

FERTILIZER MATERIALS.
BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton basis ex vessel Atlanta ports	\$20.50@22.00
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York	@22.00
Blood, dried, 15-16% per unit	@ 1.75
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory	1.50 @ 1.60
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	2.25 @ 1.60
Fish scrap, acidulated, 6% ammonia, 3% A. P. A. Baid. Bait. & Norfolk	1.75 @ 2.00
Soda Nitrate, per net ton	@22.00
in 200-lb. bags	@22.70
in 100-lb. bags	@24.00
Tanfrage, ground, 10% ammonia, 15% B. P. L. bulk	1.00 @ 1.10
Tankage, unground, 9@10% ammonia	1.50 @ 1.60

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@23.00
Bone meal, raw, India, 4 1/2 and 50 bags, per ton, c.i.f.	@22.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 7.50

Potash.

Manure salt, 30% bulk, per ton	@19.15
Kainit, 14% bulk, per ton	@19.70
Muriate in bags, per ton	@21.00
Sulphate in bags, per ton	@21.50
Potash Salts are less 4% Discount.	

Beef Cracklings.

50% unground	@ 2.00
60% unground	@ 2.50

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	75.00@ 80.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	@ 60.00
Black or striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 60.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@ 75.00
Horns, according to grade	75.00@ 80.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended Sept. 10, 1932, with comparisons:

	Week ended Sept. 10.	Prev. week.	On week.
West. drsd. meats: Sept. 10.			
Steers, carcasses	6,060	5,999	6,000
Cows, carcasses	732	522	732
Bulls, carcasses	259	255	259
Veals, carcasses	8,743	9,901	8,743
Lambs, carcasses	29,025	27,548	29,025
Mutton, carcasses	1,987	2,686	1,987
Beef cuts, lbs.	403,011	327,743	403,011
Pork cuts, lbs.	1,648,921	1,215,481	1,648,921

	Week ended Sept. 10.	Prev. week.	On week.
Local slaughters:			
Cattle	7,681	8,254	7,681
Calves	11,005	11,448	11,005
Hogs	40,030	39,061	40,030
Sheep	71,746	78,622	71,746

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Sept. 10, 1932:

	Week ended Sept. 10.	Prev. week.	On week.
West. drsd. meats: Sept. 10.			
Steers, carcasses	1,866	1,804	1,866
Cows, carcasses	900	777	900
Bulls, carcasses	304	481	304
Veals, carcasses	1,048	809	1,048
Lambs, carcasses	13,823	11,960	13,823
Mutton, carcasses	681	996	681
Pork, lbs.	359,936	323,367	359,936
Local slaughters:			
Cattle	1,837	1,867	1,837
Calves	2,611	2,739	2,611
Hogs	15,070	16,437	15,070
Sheep	7,649	9,785	7,649

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended Sept. 10, 1932, with comparisons:

	Week ended Sept. 10.	Prev. week.	On week.
West. drsd. meats: Sept. 10.			
Steers, carcasses	2,019	2,326	2,019
Cows, carcasses	1,750	1,562	1,750
Bulls, carcasses	19	28	19
Veals, carcasses	595	794	595
Lambs, carcasses	19,162	20,497	19,162
Mutton, carcasses	485	565	485
Pork, lbs.	291,970	249,233	291,970

992

60

70

80

90

100

110

120

130

140

150

160

170

180

190

200

210

220

230

240

250

260

270

280

290

300

310

320

330

340

350

360

370

380

390

400

410

420

430

440

450

460

470

480

490

500